MESSAGE FROM THE AUTHOR

I WANT TO SAY SOMETHING ABOUT WRITING A COOKING MANGA. WHEN WE'RE REALLY BUSY, EATING BECOMES A HINDERANCE. WHEN OUR STOMACHS RUMBLE, WE WANT TO TEAR THEM OUT AND THROW THEM OUT THE WINDOW. ON OUR WAGES, WE HAVE TO MAKE DO WITH JUST A SMALL MEAL THAT LEAVES US UNSATISFIED. AT TIMES LIKE THOSE, WE NEED SOME GOOD MEDICINE...

中華一番!

SHONEN MAGAZINE COMICS

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KC 小川 悦司 作品

■中華一番！

①～⑤

『菊下楼』・料理長就任前に，広州の『陽泉酒家』で修業することになったマオ。市場で会った仏人シェフ，ジャン・バジャールに中華料理をバカにされ，怒ったマオは彼に挑戦状を叩きつけた！ピラフＶＳ炒飯の米料理対決開始！

炒飯

SHONEN MAGAZINE COMICS

'96.4

KC MAGAZINE

中華一番！

2

小川悦司

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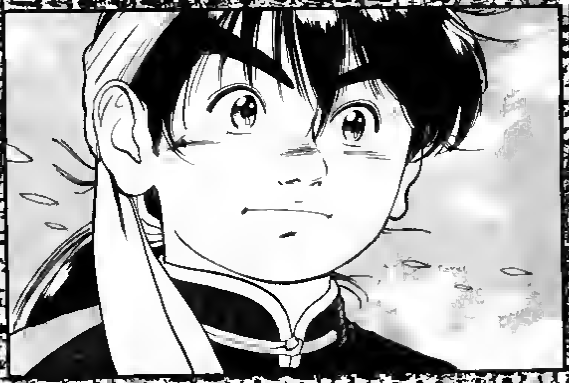
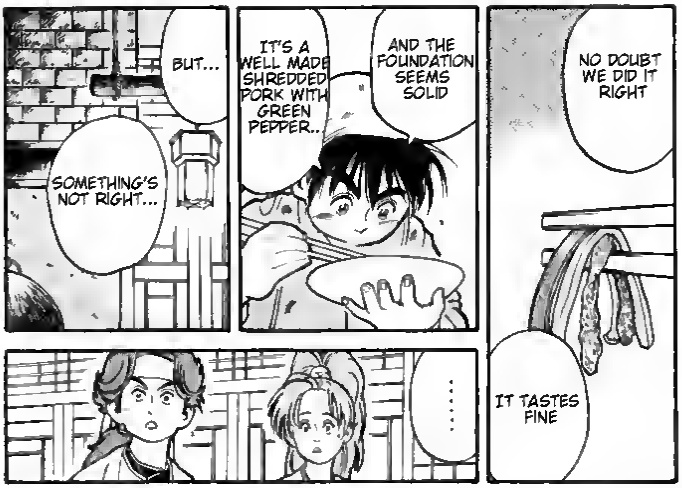


中華一番!
THIS SHREDDED PORK WITH GREEN PEPPER HAS A FATAL FLAW...
THERE'S NO WAY CHOYU-SAN WILL ACCEPT THIS
CHAPTER 06: THE TRADITION OF YOUSEN SHUKA

WHATS WRONG WITH IT?
YEAH, ISN'T IT DELICIOUS AS IT IS?


NO DOUBT WE DID IT RIGHT
IT TASTES FINE
AND THE FOUNDATION SEEMS SOLID
IT'S A WELL MADE SHREDDED PORK WITH GREEN PEPPER...
BUT...
SOMETHING'S NOT RIGHT...
.....

THIS
IS NOT THE SHREDDED PORK WITH GREEN PEPPER OF YOUSEN SHUKA!!

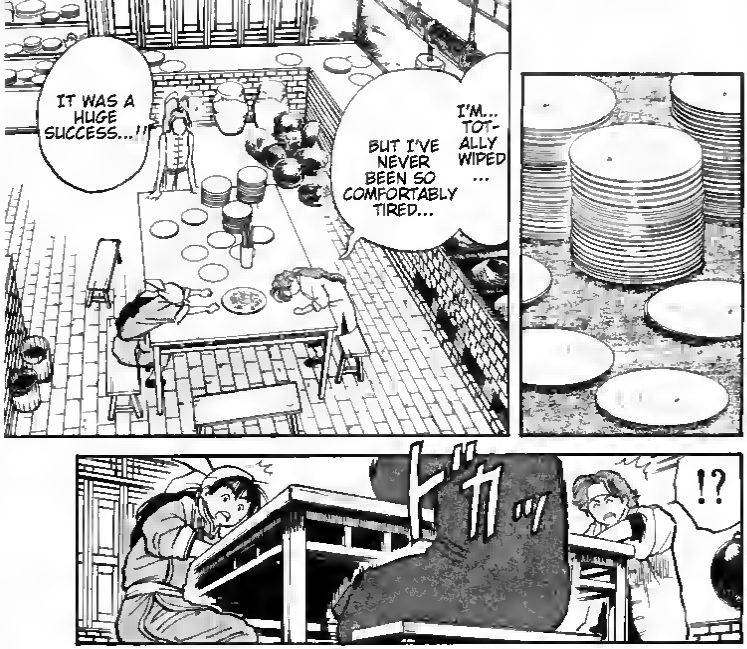
"NOT THE SHREDDED PORK WITH GREEN PEPPER OF YOUSEN SHUKA"?
WHAT DO YOU MEAN MAO!?
!!
ナイ
COULD IT BE...!!
!!

THAT'S RIGHT?!
EH? SHRE-DDED PORK AND GREEN PEPPER FOR LUNCH AGAIN TODAY?
I KNOW I ALREADY MADE IT CLEAR MEI LING-CHAN, BUT...
YESTERDAY'S SHREDDED PORK WITH GREEN PEPPER WAS NOTHING SPECIAL
HAS THE QUALITY FALLEN AT YOUSEN?
YOU WON'T HAVE TO PAY!!
TRY ONE BITE, AND IF IT'S NO GOOD
I'M SORRY BUT
I CAN EAT A MEAL LIKE THAT AT HOME ANY TIME
PLEASE FORGET ABOUT YESTERDAY
AND GIVE TODAY'S A TRY
TH... THIS IS...!!
HM...!!
FINE, I'LL GIVE IT A SHOT

<SFX: SIZZLE SIZZLE>

<SFX: CHOP CHOP CHOP>

GOTCHA!!
THAT MAKES 10 TOTAL!!
CHOYU-SAN!!
THE SHREDDED PORK WITH GREEN PEPPER THOSE GUYS ARE MAKING IN THE EAST KITCHEN...
IS SELLING LIKE CRAZY!!
WHAT??

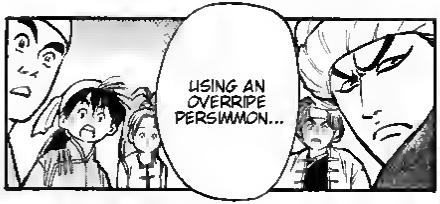

IT WAS A HUGE SUCCESS...!!
BUT I'VE NEVER BEEN SO COMFORTABLY TIRED...
I'M... TOTALLY WIPED ...
ドガ"
!?
HOW IN THE WORLD DID YOU DO IT?
YOU DID ALOT BETTER THAN YESTERDAY
YOU GUYS
CHOYU-SAN!!

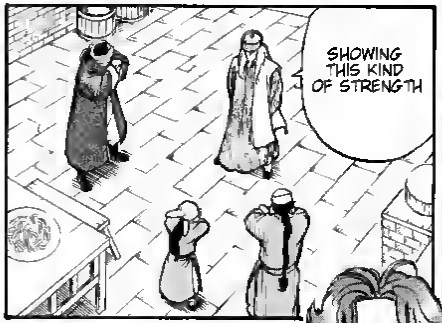
I-SEE...
LET ME HAVE A TASTE!
パキ!!!
A... ANY WAY
DE-LI-CIO-US!!
DE...
A HINT OF SWEETNESS HAS BEEN DEEPLY IMPLANTED!!
IT'S... IT'S A TOTALLY NEW FLAVOUR!!

!?
HOW ON EARTH DID YOU...
TAKE A CLOSE LOOK AROUND YOUR FEET
EH!?
AH...! IT'S...
A PERSIMMON SEED, ISN'T IT!?
YOU GUYS...
THAT MEANS...
THOSE PERSIMMON IN THE STOREROOM
YOU USED THE SEEDS FROM THOSE OVERRIPE PERSIMMON!?
BUT... WAIT A MINUTE
IT DIDN'T SEEM LIKE YOU HAD USED SEEDS ANYWHERE

HEY, SANCHE, MAO
HOW COULD YOU USE SEEDS LIKE THAT?
ESPE-CIALLY OVER-RIPE SEEDS ...!?
THE UNRIPE SEED ISN'T SWEET BUT
THE FIRST TIME I TRIED THE CRUMBLING OVERRIPE ONE
I NOTICED AN AMAZING SMOOTH SWEET FLAVOUR
THAT'S THE WHOLE REASON WE USED THEM
EH!?
YOU GRIND THAT CRUMBLING SEED
UNTIL IT BECOMES ASTE.
INSTEAD OF SUGAR, ADD THE SEED PASTE TO THE SOUP, AS YOU'RE MIXING IN THE SEASONING
THIS WILL BRING OUT THE MILD TASTE OF THE SHREDDED PORK WITH GREEN PEPPER
WO... WOW!!
THIS IS THE FLAVOUR OF THAT SEED!!

SPLENDID
THIS IS SHREDDED PORK WITH GREEN PEPPER!!
THE SIMPLE, NATURAL SWEETNESS OF THE OVER-RIPENED SEED COMPLEMENTS THE VEGE-TABLES PERFECTLY
AND IT SUPPORTS THE 'CRISPNESS' AND 'TENDER-NESS' THEME OF THE SHREDDED PORK WITH GREEN PEPPER
モグ モグ
LOOK DAD
THIS IS HOW FAMOUS IT IS WITH THE CUS-TOMERS
PLEASE...
RECON-SIDER EXPELLING SANCHE-SAN!!
"MAKING THE BEST OF WHAT'S AVAILABLE", RIGHT CHOYU?


USING AN OVERRIPE PERSIMMON...


SHOWING THIS KIND OF STRENGTH

MASTER RUOH!!

COULD DO SUCH A THING
ONLY A TRUE CHEF

DON'T YOU THINK WE SHOULD ACCEPT THE TASTES OF THESE BOYS?
YOU MUST CONSIDER THE STRENGTH OF THESE TWO,
HAVING BEEN ABLE TO CREATE THIS NEW FLAVOUR IN ONE NIGHT,

EACH PERSON...
HAS THEIR OWN TASTES...

AS YOU WISH...
NOW THEN... SANCHE, MAO
THERE'S ONE LAST THING I WANT TO HEAR
WHAT IS THE TRADITION OF YOUSEN SHUKA'?
YOUSEN SHUKA'S "TRADITION"...
THAT IS...
TO "OVERTHROW TRADITION"!!

ISN'T PROTECTED BY ANY FLAVOUR
THIS SHOP...
GOOD...!!
THAT IS YOUSEN'S TRADITION
WE MUST ALWAYS WORK TO BE ORIGINAL, BREAKING WITH TRADITION
WHEN MAO SAID 'THE SHREDDED PORK WITH GREEN PEPPER OF YOUSEN SHUKA'
THIS IS WHAT HE MEANT ...!!
UNDOUBTEDLY THIS IS YOUSEN SHUKA'S SHREDDED PORK WITH GREEN PEPPER
AND THIS SHREDDED PORK WITH GREEN PEPPER

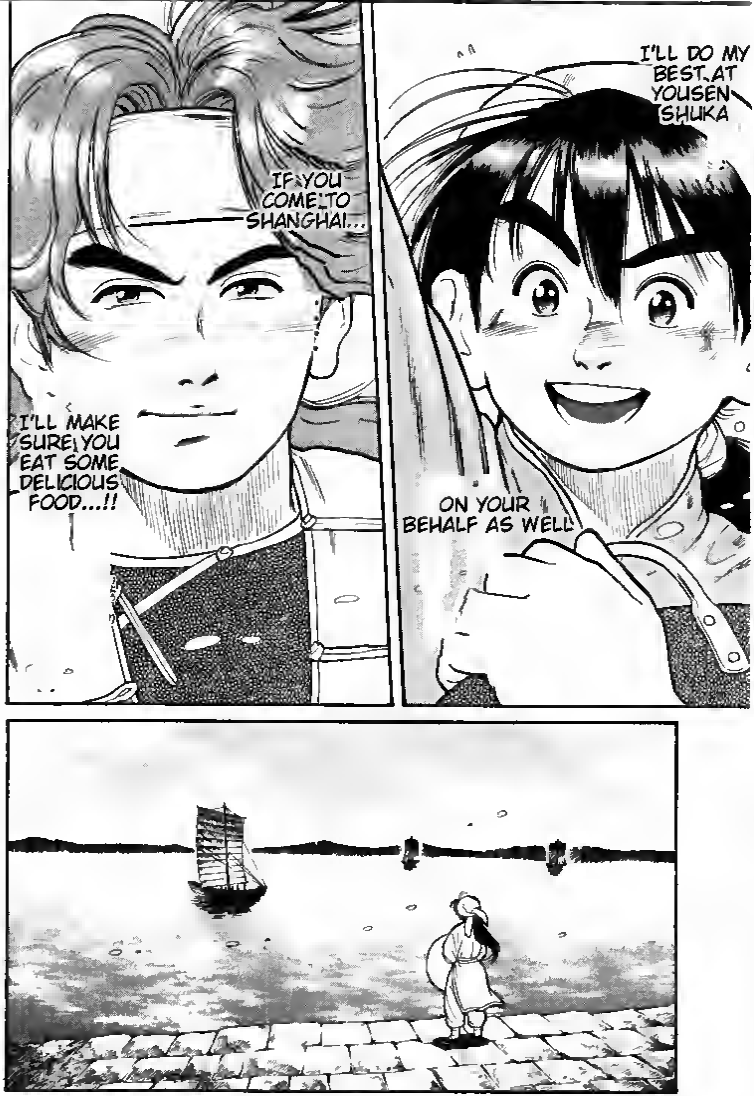
REPEAL THE 'FIXED EMPLOYEE' REGULATION
!!
MASTER, I WILL NOW.
I TOO MUST BREAK A TRADITION
HEHE... AND NOW...
YES ...!
YOU KNOW WHAT I MEAN CHOYU
I WON'T BE GOING EASY ON YOU!!
SANCHE... STARTING TODAY
.....
WAY TO GO SANCHE!!
ALRIGHT!!

SANCHE-SAN
チチチ
GOOD MORNING SANCHE-SAN!!
WE'VE GOT TO GO STOCK UP ON VEGETA...
AH...
HUH...?
HMM?

IT... IT'S FOR ME...
NO... NO WAY ...!!
The day I awoke to the joy of cuisine
I hadn't been so excited since the first time I ever lifted a pan
Having made Shredded Pork with Green Pepper with you
I've decided to return home, and go back to square one.
Mao... I'm glad I met you

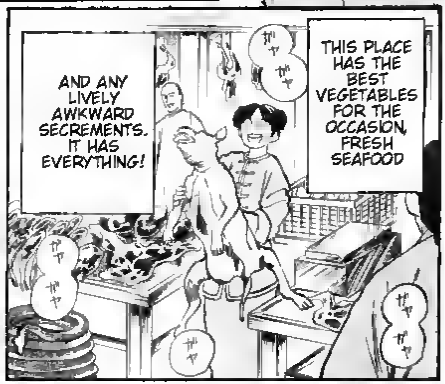
That's why I must leave you and the shop
Your kindness would make me lose sight of my goals
If I were to stay at the shop
THIS CAN'T BE...!!
AFTER EVERY-THING WE WENT THROU-GH!!

I want to treasure these feelings I'm having now
In short, I'm going back to my own shop to start learning all over again
I'll leave the pot for you
As a means of thanks
.....!!!
!!
SANCHE-SAN!!!
MAO!


IF YOU COME TO SHANGHAI...
I'LL MAKE SURE YOU EAT SOME DELICIOUS FOOD...!!
I'LL DO MY BEST AT YOUSEN SHUKA
ON YOUR BEHALF AS WELL!

Solaris

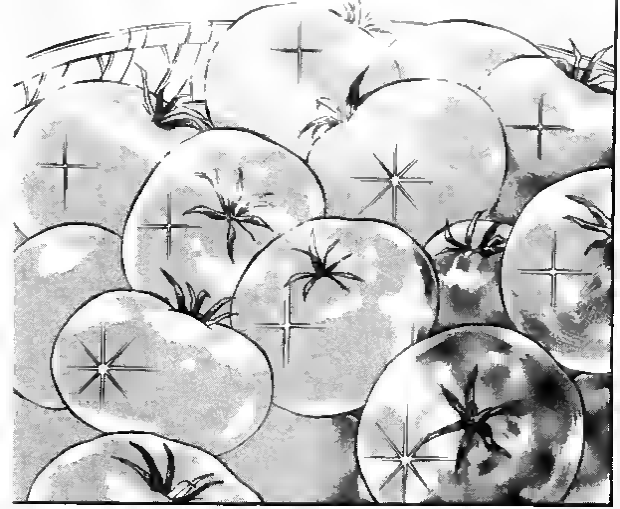
中華一番!
EATING IN GUANG ZHOU
PEOPLE SAY THAT THE CANTONESE EAT ANYTHING WITH TWO LEGS EXCEPT FOR HUMANS, AND ANYTHING WITH FOUR LEGS EXCEPT TABLES.
AND WHAT ACCOMPLISHES THEIR APPETITE THE BEST IS THIS CHINGPING MARKET
CHAPTER 7: THE FOREIGN CHIEF

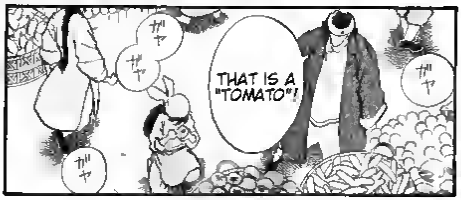


solaris svu
#solaris svu@irc.irchighway.net
http://www.mangaworld.org

translations dark.rad
edits jono

SORRY, YES SIR
FOLLOW CLOSER!!!
PAF
AND 80% OF THE DISH IS A SUCCESS
LISTEN CAREFULLY, MAO! CHOOSE THE BEST INGREDIENTS
MUNCH
PLEASE LOOK AT THIS YEARS NEW AND IMPROVE RICE!
WELCOME, WELCOME! YOSEN SHUUKA'S CHOYU SAN!
YES! THANK YOU!
GOOD! LATER SEND US THE SAME AMOUNT OF SUPPLY AS LAST YEARS!
YES!
YOU CANNOT ONLY CARE ABOUT THE PRICE WHEN CHOOSING RICE, YOU HAVE TO USE YOUR OWN EYES AND TONGUE TO TEST THE PRODUCT.
THE TEXTURE AND COLOR IS PERFECT
OH...THE SIZE OF EACH RICE IS PROPORTIONAL AND NOTHING IS DENTED OR DAMAGED!
SNIFF SNIFF


AH?


THAT IS A "TOMATO"!

WOW! SO PRETTY!
WHAT IS THIS? I HAVE NEVER SEEN IT BEFORE!

NO ONE USES THESE TO MAKE DISHES!
BUT WE ARE CHINESE!

IMPORT THESE VEGE-TABLES STRAIGHT TO CHINA.
BECAUSE RECENTLY THE EUROPEANS USE THESE IN THEIR DISHES, SO THEY

SO THIS IS CALLED A TOMATO...
MUNCH
WHOA... FRESH AND NATURAL SOUR TASTE THAT
FLOURISHES IN MY MOUTH!
OH...BUT THOSE EUROPEANS,
WHAT DO THEY USE THIS FOR THEIR DISHES?
DON'T BLOCK THE WAY!!!
!?
MOVE AWAY, BRAT!
YOU... YOU.. WHAT ARE YOU DOING..
!?
!
WAAAH!
ゴロン
ドカッ

PHEW...
ISN'T THIS MARKET AS DIRTY AS EVER?
FO... FOREIGNERS...!
ガヤ
ガヤ
ガヤ
ガヤ
ガヤ
PLEASE ...
MR. BUGEAULT, RIGHT THIS WAY!
IT IS BECAUSE THE EMBASSY ALWAYS BOTHERS ME, WHICH IS WHY I AM HERE TO SURVEY THE CHINESE INGREDIENTS..
WHAT'S WRONG, MR. BUGEAULT?
BUT THIS...

FRENCH CHEF...?
HE'S THE FRENCH CHEF THAT ARRIVED TO GUANG ZHOU LAST MONTH! I THINK HE'S CALLED JEAN BUGEAULT
ザワ
ザワ
ザワ
ザワ
OH! THERE ARE ALSO A LOT OF PEOPLE FOLLOWING HIM! WHO IS THAT FOREIGNER RIGHT THERE?
THE NEW FRENCH EMBASSY ORDERED HIM TO BE HIS PERSONAL CHEF!
SO WHAT IS HE DOING IN GUANG ZHOU?
EVERYONE SAYS "IF YOU HAVEN'T EATEN BUGEAULT'S DISHES, THAT MEANS YOU HAVEN'T EATEN FRENCH CUISINE."
ザワ
ザワ
ザワ
RESTAURANT IN PARIS!
HE WAS THE CHEF OF THE MOST FAMOUS
THERE ARE FRENCH PEOPLE INCLUDED WHO REALLY CARE ABOUT THEIR DIET WHICH IS WHY THEY BRING ALONG PRIVATE CHEFS.
WHICH IS WHY EUROPEANS GENERALS, GOVERNMENT OFFICIALS AND BUSINESS MEN ALL SETTLED HERE!
パラパラ
DURING THAT PERIOD OF TIME, CHINA'S GUANG ZHOU WAS LIKE JAPAN'S NAGASAKI, THE ONLY CITY THAT IS OPEN TO FOREIGN COUNTRIES.

VEGETABLES STUFFED WITH MUD
MEAT THAT ARE CHOPPED AND ARRANGED IN A MESS!
EVEN GROSS THINGS LIKE TOADS AND SNAKES ARE SOLD!
LOOK FOR YOURSELF...
!
AAAHH!
EVERY TIME I GO TO THIS STINKY MARKET,
THIS COUNTRY DOES NOT KNOW HAVE ANY BASICS OF "CUISINE".
I ALWAYS FEEL SO ANNOYED!

MY ANCIENT CHINESE SAUCE..
MY SAUCE!!
!!
<SFX CRASH!>
IT IS NOT MY FAULT! IT IS BECAUSE THIS MARKET IS SO SMALL AND EVERYTHING IS SO MESSY!
OOF!
PAF
HAHAHAHAHAHA AHAHAHAHAHA!!
THIS "ANCIENT CHINESE SAUCE" OR WHATEVER! IT MAKES ME LAUGH!"
WAIT... WAIT! YOU STAY PUT!
I WASTED MANY YEARS TO MAKE JUST ONE POT OF THIS SAUCE YOU KNOW?
I'M SURE MONEY WILL COVER IT!

!?
WAIT A SECOND! YOU BEARDED OLD BRAT!
THAT'LL BE IT FOR TODAY!
IF YOU STAY HERE FOR TOO LONG, EVEN YOUR CLOTHES START TO SMELL!
TRY THE REAL CHINESE FOOD!
GO TO THE YOSEN SHUUKA RESTAURANT!
LOOK DOWN ON OUR CHINESE FOOD!
I WONT LET YOU
THAT'S GOING TOO FAR....!
HAHAHA....
HEH..!

HAHAHA...
ガヴ
ガヴ
ガヴ
THAT EVENING ...

THIS PLACE AINT EVEN PRETTY...
ギギ
GUANG ZHOU'S MOST FAMOUS RESTAURANT IS STILL THIS DIRTY...

ガヴ
ガヴ
ガヴ
ガヴ
!!
HE REALLY CAME!
THAT BAS-TARD!

WHAT WE JUST BOUGHT TODAY IS....

USE THE INGREDIENTS YOU BOUGHT TODAY,
AND MAKE A DISH FOR ME TO TEST!

むっ

IS RICE!

THIS IS FRIED RICE!
MISS, THIS IS...?
OH..
FRYING THE RICE SO ITS DAMP HUH...
THEY PUT QUITE A BIT OF INGREDIENTS IN THERE TOO...
HO HO HO....
パラパラ

JUST EAT IT ALREADY, YOU STINKY FRENCH BASTARD!
I WONDER WHAT IT WOULD TASTE LIKE...?
BUT.....
HEH HEH
HMM....
AH?

IF IT TASTES GOOD THEN HONESTLY SAY SO!
WHAT DO YOU THINK MUST-ACHED OLD HAG!
!?
HEH HA HA! HA HA!
HEH HEH HEH.. SO THATS HOW YOU DO IT! YOU CHINESE PEOPLE FRY THE RICE... FRY
ザワ
ザワ
AND THIS IS THE RESULT OF IT!
HA HA HA! HA HA HA HA...
HA HA HA HA HA HA HA HA!
HA HA HA HA HA HA

!!
GIVING IT TO THE DOGS IS MORE LIKE IT!
WE WILL FIRST GO TO THOSE PEOPLE THAT ARE EATING RIGHT THERE...
TAKE A LOOK...
PLACING THE DISHES WITH NO ORDER WHAT SO EVER!
FOOD IS CUT IN SUCH A CASUAL WAY,
DON'T EVEN KNOW WHERE TO START EATING!
THE BALANCE OF FLAVORS IS RUINED
SO THE ANSWER IS...
HA HA

DOES NOT PASS...
ANY REQUIREMENTS TO MAKE A CUISINE!
WHATEVER THIS RESTARAUNT MAKES IS NOT EVEN WORTHY!
WORLD'S BEST CHINESE FOOD? DON'T MAKE ME LAUGH!
EVEN THE TITLE OF GUANGZHOU BEING CHINA'S BEST GOURMET IS UNFITTING
YOU...
BAS-TARD!
CHINESE FOOD...
IS NOTHING BUT CHILDS PLAY!

BASTARD! I HAVE KEPT QUIET SO LONG...
I CAN'T BELIEVE HE SAID THAT!
CHOYU -SAN, I CAN'T TAKE IT ANY LONGER!
LOOKS LIKE OUR FRENCH CUISINE..
うひゃ
うひゃ
IS THIS UNIVERSE'S BEST FOOD THERE IS!
Jjzzh
<SFX: HAHAHAHA>
!?
OH IT'S A DIRTY AND MESSY LITTLE BRAT!
WHAT?
EH?
AREN'T YOU THAT DIRTY KID FROM THAT MARKET
OH..

ON OUR CHINESE FOOD!
CAN'T LET YOU LOOK DOWN..
THAT KID!
M...MAO!
OH... WHY DO YOU HAVE TO DO IT AGAIN!
I ACCEPT YOUR CHALLENGE
INTERESTING! SINCE I HAVE AM GETTING BORED FROM DOING NOTHING IN GUANG ZHOU...
LET US COMPETE! YOU MOUS-TACHED OLD BAS-TARD!
WHATEVER BUKLAYFU FRIED RICE, OR CHINESE RIED RICE..

Solaris

AMUSING!! AND TO THINK THAT CANTONESE LIFE HAD BEGUN TO BORE ME.
I DARE YOU TO SHOW ME THAT I WAS WRONG!
LET'S BATTLE TO FIND OUT——!
THE ONE THAT IS BETTER, YOUR 'PILAF' OR MY FRIED RICE,
中華一番!

CHAPTER 8:

TASTE HAS NO BOUNDARIES

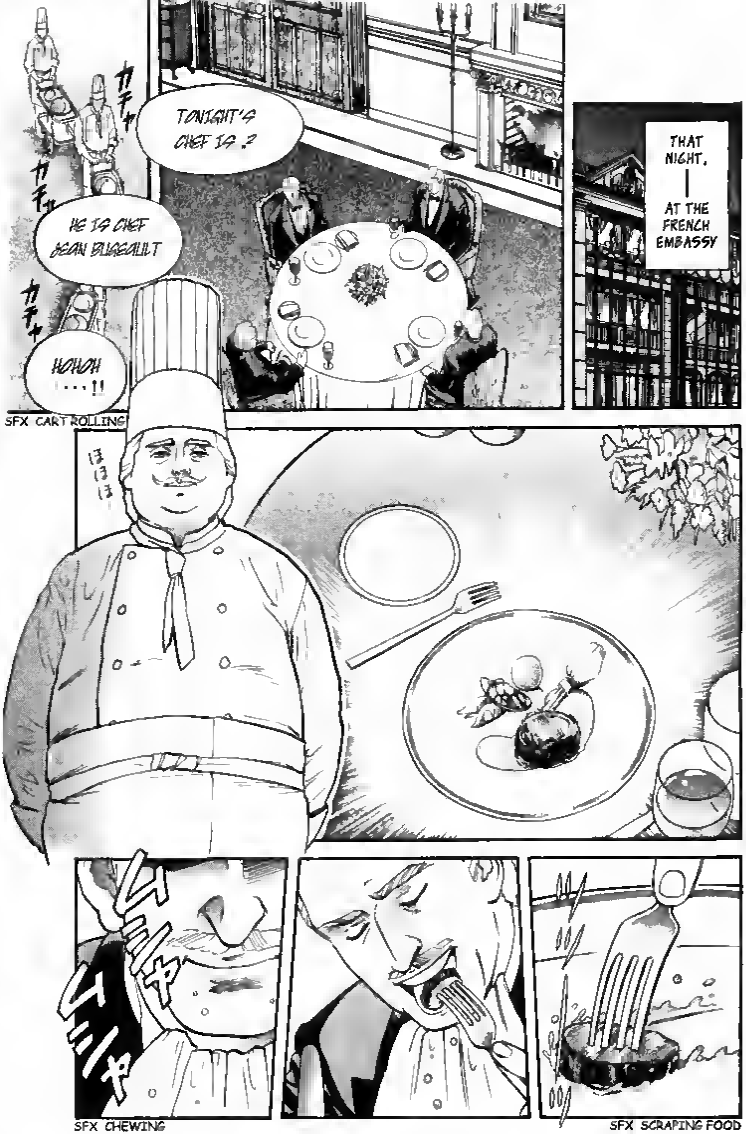
AT THAT TIME, AS A SPECIAL EVENT,
THIS WEEKEND, IN MY MASTER'S MANSION
VARIOUS CELEBRITIES AND STATESMEN WILL BE ARRIVING FOR A GARDEN PARTY
ザワ ザワ
ザワ
SFX: CROWD NOISE

SFX CROWD NOISE
ザワ
ザワ
ザワ
!!
MY PILAF VERSUS YOUR FRIED RICE.
WE WILL DECIDE WHICH IS SUPERIOR THEN!
来道味
WILL YOU SHOW IT TO ME?
THE ESSENCE OF TRUE CHINESE COOKING.
HA HA HA HA HA HA HA!
HOHO. TO ME, THIS BATTLE WILL BE NO CHALLENGE AT ALL.
THE SKILLS OF A LITTLE BOY CANNOT BE ALL THAT GREAT, NO?

SFX EXCITED CHATTER
BREAK THAT STUPID FRENCHIE'S NOSE!!
WELL SAID!!
MAO!!
DON'T YOU IDIOTS UNDERSTAND WHAT'S GOING ON——?!
HOLD ON A SECOND——!!
PROVE IT TO THEM, MAO!!
YEAH!! CHINESE COOKING IS THE BEST IN THE WORLD!!
TL's Note: ヒゲデブ -> "Higedebu" literally "moustache (hige) + fat person (debu)
WE'LL GET THAT MOUSTACHED FATTY TO SHUT UP AND WATCH WITH OUR SUPERIOR HONOR!!
CHEN' IF HE DOESN'T ADMIT TO HIS COWARDICE,
WHAT THE HELL ARE YOU SAYING?!
MAO, CAN YOU REALLY HANDLE THIS?!
UH.....!!
A THIRTEEN-YEAR OLD DOESN'T STAND A CHANCE IN THIS BATTLE!!
MAO IS GOING TO BE A REPRESENTATIVE OF THIS RESTAURANT!!

TL's Note:
That's what
I wanna know...

IT TURNED INTO SUCH A HUGE PROB-LEM...!
WHA
WHAT THE
That's exactly what I thought you'd say, you little coward!
It's jerks like you that give Chinese cooking a bad name!
わ
!!
CHOUYU-SAN BECAME ANGRY...!!
BECAUSE I WAS BEING SO SELFISH,


カチャ
TONIGHT'S CHEF IS...?
カチャ
HE IS CHEF JEAN BUSSCAULT
カチャ
WOWOH ...!!
SFX CART ROLLING
THAT NIGHT, — AT THE FRENCH EMBASSY
ほほほ
ミシャ
SFX CHEWING
SFX SCRAPING FOOD

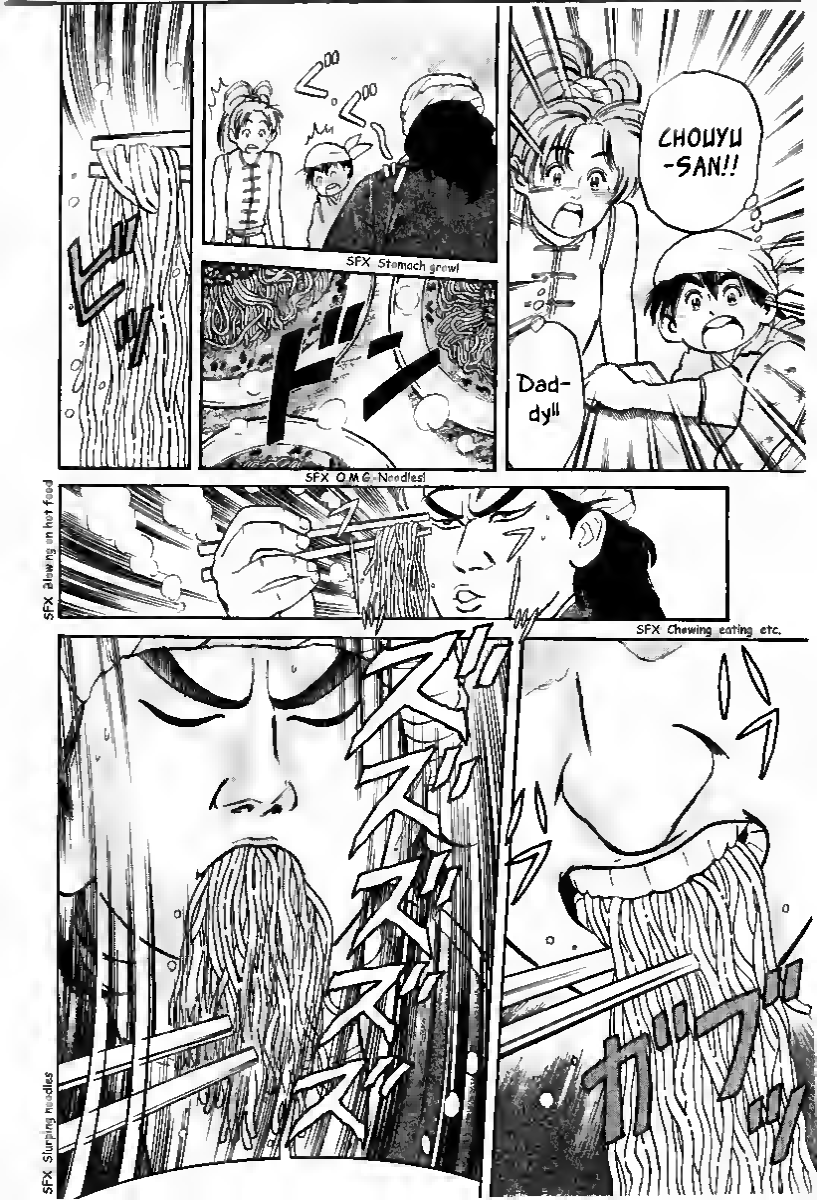
Even in the Orient, we can enjoy superb French cuisine in this manner... Truly, it's like a dream!
With an elegant appearance and the highest of tastes... M. Bugeault's cooking is already a fine art by itself...!!
Mmm... this roast lamb! The meat's texture is well done, and yet miraculously, it is not tough at all!
And this sauce of fruits and vegetables splendidly pulls out the lamb's unique, delicious flavors...
It seems that the Chinese say we exaggerate our cooking as the best in the world.
But everytime I savor M. Bugeault's dishes, I realize more and more how empty those words are
Ohh, doesn't that sound so very interesting!!
Hoohoo, just you wait and see!
You'll be the laughingstock of China...!
I, AND A LOCAL CHEF OF CHINESE CUISINE, SHALL ENGAGE IN A "TASTE BATTLE"
FRANCE - CHINA. WHOSE CUISINE SHALL REIGN SUPREME? I WOULD LIKE FOR YOUR HONORS TO JUDGE THIS HISTORIC MATCH!
YOU ARE FAR TOO KIND TO ME, GOOD SIRS.
BY THE WAY, MY HONORED GUESTS, THE TRUTH IS THAT AT THIS WEEKEND'S GARDEN PARTY, WE HAVE HUMBLY SET THE STAGE FOR AN AMUSING IDEA.

THE MORNING OF THE GARDEN PARTY, AT THE FOOD VENDOR'S ALLEY BEYOND THE CHING-PING MARKET
You've done a pretty good job for your-self as a Chinese cook.
You came to Guangzhou, and even if you say you've been cooking for only a month, Frenchie aside,
Hey!! Are you even listening, Mao?!
I guess that's it, Mao

THEN HE'S GOING TO SEND ME AWAY, BACK TO SCHEZUAN...
HE'S SURE TO THINK THAT APPRENTICING ME WAS A HUGE MISTAKE...
CHOUYU-SAN...
WAS ABSOLUTELY LIVID.
It's already come to this, huh?
SIGH
I thought you were happy a little while ago, but...
Keep going like that, and of course you're going to hit a wall.
It's because your behavior is too rash, y'know?
You really are a brat, Mao.
You'll definitely make delicious fried rice!!
Just like that time with Sanshe when you made shredded pork with green peppers.
You should just rise above something like this, right?

AHHHH! I don't know what to do with you!!
The match is today so you need to get a hold of yourself!!
This moody kind of Mao is super lame!!
I DON'T KNOW ANYTHING AT ALL ABOUT FRENCH CUISINE
IT'S USELESS, MEI-LI.
IF WE'RE TALKING ABOUT "FILAF," THEN I JUST DON'T HAVE A CLUE
!!
Uncle, a bowl of the usual, please.
!?

TL:s note "Uncle" is how the Chinese refer to their elders kinda like "Occhan" and "Ossan" for the Japanese except more respectful


CHOUYU -SAN!!
Dad- dy!!
SFX Stomach growl
SFX O.M.G.-Noodles!
SFX Blowing on hot food
SFX Chewing eating etc.
SFX Slurping noodles

THREE BOWLS OF MEAT AND NOODLES FOR BREAK-FAST...!!
WHAT AN INCREDIBLE APPETITE...!!
ズズ...
SFX (Chuuyu) More blowing on noodles slurping
SFX (Mae) Heartbeat
ズズズ
ドキドキ
SFX Sigh
Those kind words of yours really brings meanmg to my humble shop!
Heh, Thank you so much!
It's just as deli-cious as always, eh?
Uncle ...
SFX Ficking teeth
N- NOT TOO FIG ON OFFERING FRAISE, IS HE...
Mae, What's gotten into you?
チキ...

Since the beginning of civilization, in all parts of the world,
Good things have been delicious; Bad things have been unpalatable.
People who are able to cook
Should only have to worry about making good food.
It's as simple as that.
In the moments that people eat something delicious,
It is guaranteed that they will become truly happy.
Such a thing is not confined by borders.
Just lead those Frenchmen to happiness.
If it's YOUR skills,
Then it is definitely possible!

...In that moment
If you had not stepped forward....
ピタッ
CHO-
CHOUYU-SAN.
CHOUYU-SAN.....!!
...Would have challenged that man to a match!!
Make no mistake that even I...
It'll be fine if you just put everything you've got into making some tasty fried rice!!
French cuisine and similarities have nothing to do with anything!
Daddy was seriously praising you, Mao!
Despite his grumpy face,
That's great, Mao!

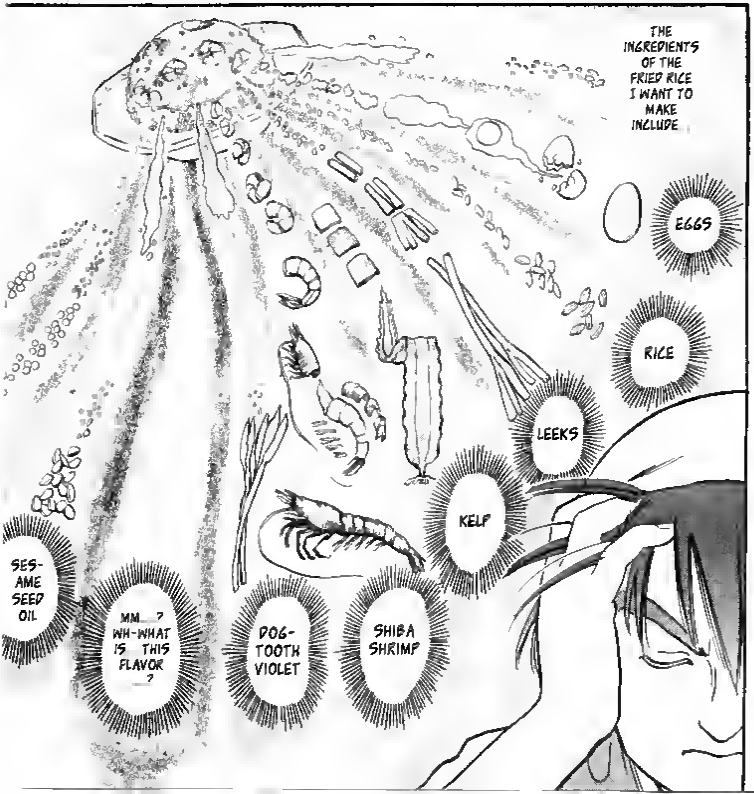
What are you going to put in your fried rice?
Say, Mao
ALRIGHT!! LET'S DO THIS!
Ahhh!
Wa-is-cheerful-today
BECAUSE, WELL, SCHEZUAN DOESN'T GET ANY AMOUNT OF FRESH SHRIMP AT ALL
TO BE HONEST, I HAD ALREADY DECIDED I WAS DEFINITELY GOING TO USE SHRIMP
SFX Pun-pun is "Tender"
...WILL RAISE THE FRAGRANCE OF THE FRIED RICE TO ITS MAXIMUM POTENTIAL!
Wow, "Shrimp Fried Rice," Huh..?
THAT TENDER CONSIS-TENCY AND FAINT SWEET-NESS...
BUT IN GUANGZHOU, I HAPPENED UPON SOME REALLY FRESH SHRIMP...
It is time for my morning meal break, you know?
Hey, hey, I am running a shop, you know? Go home already, go home!
MY MENTAL IMAGE OF THE PERFECT TASTE JUST FLOATS AWAY...
"Mental Image"?
ERGH... IF THERE IS ONLY SHRIMP IN THE DISH,
SHRIMP FRIED RICE...
SHRIMP FRIED RICE...

トロ〜ン
Alright then... Time to whip up some breakfast.
トロ〜ン
サァ
"sigh"
SFX *clatter*
WHAT KIND OF COOKING IS THAT!?
カロ
UNCLE!!
SFX Anticipation
……!!
ハグ
SFX Blowing on food and stuff

Even so, it is still quite tasty, you know?
In the Fujian province where I grew up, this was a pretty common dish
Just some leftover rice, leftover meat, vegetables, tossed in sauce.
Shouting in dialect
I-it does not really have a name or anything.
IT'S-!!
IT'S CHEWY...
Cheh. It had better be just a bite!
UNCLE, I'M GOING TO TRY A BITE, OKAY?
CREATING A DEEP HARMONY OF FLAVORS IN MY MOUTH!!
THE DELICIOUS FLAVOR OF THE RICE AND THE SAUCE IS SPREADING AROUND,
Hey!! I thought you were only having one bite!!
IT'S ONLY RICE AND SOME OTHER INGREDIENTS COOKED IN SOY SAUCE, BUT IT STILL TASTES SO GOOD!!
IT'S... ...DELICIOUS...
O-OY!!
Okay!!
MEI-LI, YOU TRY THIS TOO!!

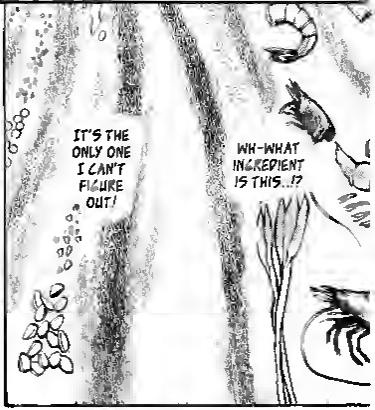
ピキーン
IT'S FINALLY COMING OUT !!
WAIT A MOMENT THE IMAGE OF A REALLY TASTY DISH,
ALRIGHT!! IT'LL BE "SHRIMP-FLAVORED VIOLET STARCH SAUCE"!!
You can totally make this, Mao!!
My morning meal
Yay!

SFX: *shunel*

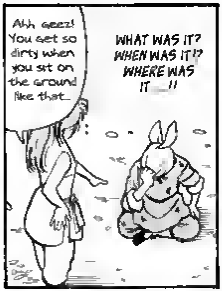

THE INGREDIENTS OF THE FRIED RICE I WANT TO MAKE INCLUDE
EGGS
RICE
LEEKS
KELP
SHIBA SHRIMP
DOG-TOOTH VIOLET
MM...? WH-WHAT IS THIS FLAVOR ?
SES-AME SEED OIL

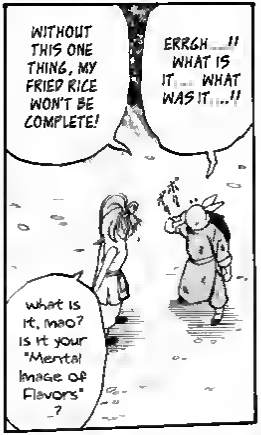
BUT IT'S A FLAVOR I HAVE DEFINITELY EXPERIENCED...
I HAVE TASTED IT ONLY ONCE BEFORE

IT WAS RECENTLY TOO...
AND...

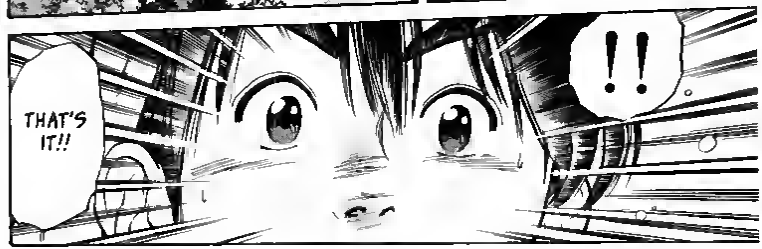

IT'S THE ONLY ONE I CAN'T FIGURE OUT!
WH-WHAT INGREDIENT IS THIS...!?

THINK, MAO THINK!! REMEMBER!!


Ahh, geez! You get so dirty when you sit on the ground like that...
WHAT WAS IT? WHEN WAS IT!? WHERE WAS IT...!!


WITHOUT THIS ONE THING, MY FRIED RICE WON'T BE COMPLETE!
ERRGH...!! WHAT IS IT... WHAT WAS IT...!!
what is it, mao? is it your "Mental Image of Flavors"...?

チチチ


!!
THAT'S IT!!

What?
MEILI, THE MARKET SHOULD STILL BE OPEN, RIGHT?
What's going on, Mao?
!?
!?
Ah..!! Ma-Mao!!
I CAN MAKE IT...!! A FRIED RICE BORN FROM THE LIMITS OF MY ABILITY TO COOK...!!

Cooking Master Boy

Chapter 08:

Taste Has No Boundaries

Well, it's my first chapter, Folks! It took me a little over six months to finish, but in my defense, this was a really hard chapter to clean up. All those bits of text without nice clean speech bubbles... *shudder*

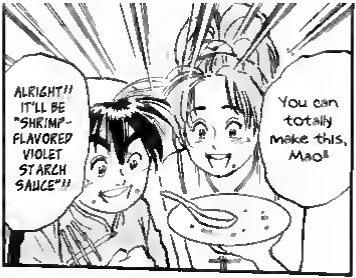
This chapter is sort of an experiment - I've been playing around with fonts and the SFX notes and such. Be sure to tell me what you like and don't like, and I'll go ahead and make the changes in future chapters!

Anyways, hope you enjoyed this release, and stick around for the next! Comments & concerns to

FEELING.SUPER@GMAIL.COM

(I might open a GMail account specifically for release feedback, so stay tuned!)

TRANSLATION NOTES:



Katakuri - a flower that is related to the lily, found in parts of China, Japan, and Korea.

Starch used to be extracted from this plant all the time for cooking purposes - people would coat things ready to be deep fried with the starch as sort of batter, or use it to thicken sauces.

This is what Mao is talking about here - a sauce for shrimp that is thickened using the storch of the flower.

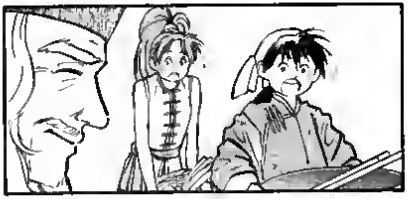
Nowadays, potato starch makes a much cheaper substitute, so if you're the type of person who goes off trying to copy all the recipes from this manga, you should keep that in mind.

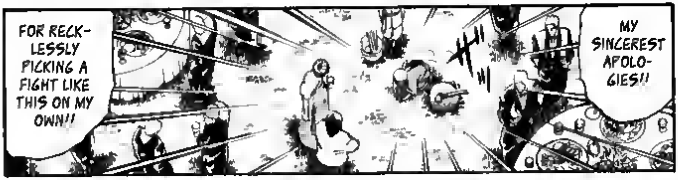
Not that I would know anything about people like that. >_>

中華一番!
Chapter 9
Chinese Magic
The French Manor Inner Garden the location of the Garden Party
Preparations for the afternoon's entertainment, the "FRANCE vs CHINA RICE DISH BATTLE," are in pragress
SFX clatter-clatter
Heh heh You sure have gotten into a lot of trouble while I was away, haven tcha?
MEI-LI!! HELP ME OUT OVER HERE!
カチャ
カチャ
ACK-!
Okay!!

You see, me and Chouyu here were invited to attend the party
That wine doesn't match up to my personal liquor taste, tho
WH-WHY ARE YOU HERE ...?

MASTER RUOH!!




FOR RECK-LESSLY PICKING A FIGHT LIKE THIS ON MY OWN!!
MY SINCEREST APOLO-GIES!!

!?

You should believe in the things that you say your-self, young chef

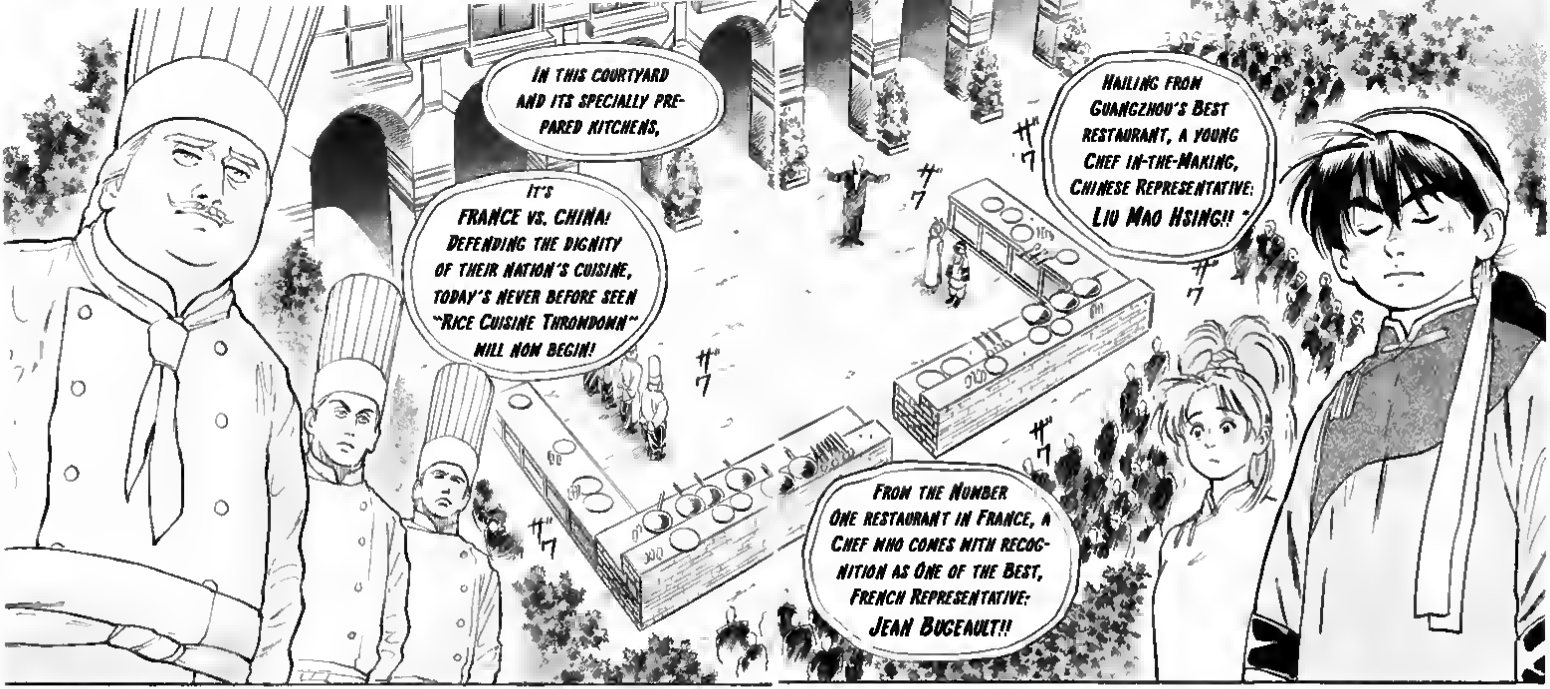
Hoh Hoh

...and everything else will fall into place.
Just place your trust in the "Good Food" I know you will make.
YE-
YES-SIR!!
THIS ABSURD PRIDE THAT THE CHINESE HAVE IN THEIR NATIVE CUISINE...
I INTEND TO SMASH THAT PRIDE TO PIECES WITH EVERY OUNCE OF MY POWER.
EVERYONE, ARE THE PREPARATIONS COMPLETE...?
HOWEVER, I WILL NOT HOLD BACK IN THE LEAST.
FURTHER-MORE,
MY OPPONENT IS AN UNSKILLED THIRTEEN-YEAR OLD BOY.

Hoo hoo.. Thanks to that brat, opportunity has fallen right into my lap..!!
Today's panel of five judges consists of noted gourmets from all over Europe... This is the perfect chance to spread my good name as a chef throughout the world...!!
EVERYONE, PLEASE WISH ME VICTORY TODAY..!!
Can Chef Bugeault truly make any dish we so desire?
It seems so.
HA HA HA HA HA
Really now, with a match-up like this, no matter how many times we judge over it, our stomachs will wind up the winners!
It's beginning to look entertaining, huh, M. Gourmet?
French Gourmet
Monsieur Bran

T/N: No, his given name is NOT "Monsieur"

And in comparison, this "Chinese Food" hailing from the far corner of the Earth....
Wow, that's a tough one... India's "Curry" made quite an impression on me, but...
I guess after all, it is the memory of Chef Bugeault's cooking that stays with me, no matter where I travel.
M. Eric, as a merchant who has traveled all over the world,
won't you please share with us what type of cuisine you like best?
What kind of cooking are they challenging the French with...?
SFX pop! pop! pop!
LADIES AND GENTLEMEN, SORRY TO HAVE KEPT YOU WAITING!!
IT'S TIME TO INTRODUCE TODAY'S COMPETITORS!!
Crowd Ohhh! "applause"
LET'S WELCOME THESE CHEFS WITH A ROUND OF APPLAUSE, FOLKS!
パチ パチ パチ パチ パチ パチ パチ パチ
No matter what, this battle between French and Chinese cuisine will make for some fascinating entertainment...!


In this courtyard and its specially prepared kitchens,
It's France vs. China! Defending the dignity of their nation's cuisine, today's never before seen "Rice Cuisine Throndown" will now begin!
Hailing from Guangzhou's Best Restaurant, a young Chef in-the-Making, Chinese Representative: Liu Mao Hsing!!
From the Number One restaurant in France, a Chef who comes with recognition as One of the Best, French Representative: Jean Bugeault!!

Look at that, the judges' seats have all been taken by Westerners!
Things just became a lot harder for you, Mao!

Ho- Hold on a moment! The Chinese Representative is... that little kid?
What a surprise!! It makes you wonder how the battle will turn out...

!!
Hey, Mao, are you al-
This just is not a place where anyone could feel comfortable cooking!!
With all these Westerners around, it really feels like we're in the midst of the enemy.
Yeah ....
What a nice expression, eh?
Hoh....

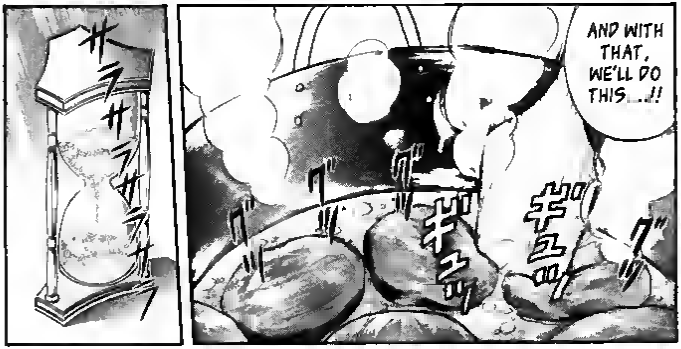
FIRST, CHEF BUGEAULT'S INGREDIENTS!!
AND WITH THAT, THE INGREDIENTS CHOSEN BY OUR COMPETITORS
WILL NOW BE REVEALED FOR YOUR VIEWING PLEASURE!!
SFX metal cart rolling
OLIVES!
SHALLOTS!
MUSHROOMS!
SHRIMP!
TOMATOES!
Think it's all from Europe?
Geez, it's like some huge spread of foreign foods!
SFX both crowds chattering
This is definitely the feel of when Chef Bugeault makes his signature pilaf!
That infamous, faultless pilaf dish worth ten thousand times more than any other..!!
Haha, it's here, it's here ...!!
All those familiar, Western vegetables that are coming out...!!

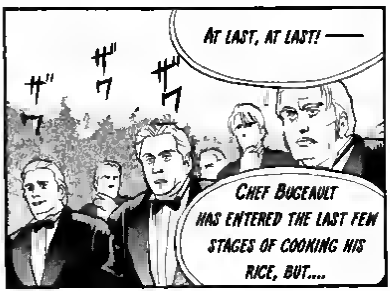
As expected of the great Chef Bugeault!
Even when facing a child, his intent to win does not falter!
Using his advantage as a local, he also brings some fresh Shrimp to the field!!
Next up are Mao-kun's Ingredients.
Eggs
Leeks
Chili Peppers
AH!! This.. This is....!!
And then also....
Could this be the advent of the famous "Schezuan-style Shrimp Fried Rice"....?

T/N: zOMG Tomatoes!!
Within Mao-kun's spread of Chinese ingredients is the Tomato, a Western vegetable!!
Unbelievable! Tomatoes!! He has Tomatoes!!
Just how exactly,
does he plan to use these things with his fried rice. ?
So he could gather this "Tomato" thing from the market...?
So Mao rushed off so urgently this morning...
Hmph... So even the clever monkey can learn to suit Western taste buds...
To go to such lengths for victory, the child must have some brains after all...

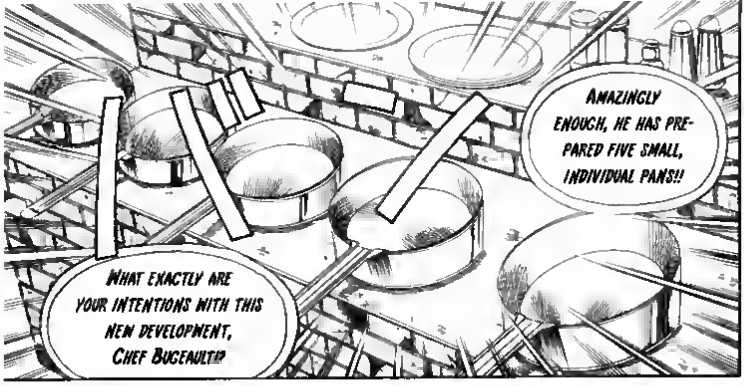
OKAY, THE RULES FOR TODAY'S COOKING BATTLE ARE AS SIMPLE AS CAN BE:
THE COMPETITORS WILL MAKE THEIR DISHES WITHIN THE GIVEN TIME LIMIT,
AND ONCE THIS PANEL OF FIVE JUDGES HAS SAMPLED THEIR FARE, A DECISION SHALL BE PASSED DOWN REGARDING WHOSE DISH IS THE WINNER.
SFX: "Sand-sh-ft-ng"
BOOM
COMPETITORS, ARE YOU READY FOR BATTLE?
BEGIN!!

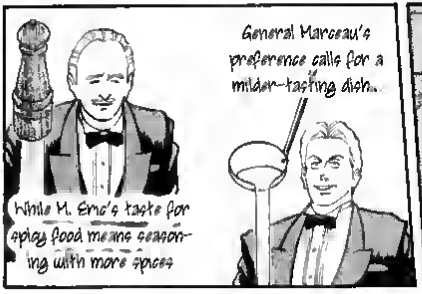
THAT CHEF BUGEAULT!! HE IS IN MAGNIFICENT FORM TODAY!!
SFX Stir-stir
SFX Chop chop chop
FROM THOSE THICK, BURLY FINGERS EMERGE SUCH DELICATE TECHNIQUES!!
ON THE OTHER HAND, MAC-KUN IS-!!
AS EXPECTED FROM THE BEST CHEF IN PARIS, M. BUGEAULT!!
....ERM ——.... HE TACITLY AND CONTINUOUSLY PEELS THE SKIN OFF OF THE TOMATOES FROM EARLIER, HOWEVER...
WITH THOSE SPLENDID FINGERS, HE TENDS TO EACH INGREDIENT INDIVIDUALLY, EVEN WHILE MINDING THE COOKING FIRE!!
Crowd: Huh~~?
Crowd: Ohhh~~!!





SFX Chop chop chop


WHAT EXACTLY ARE YOUR INTENTIONS WITH THIS NEW DEVELOPMENT, CHEF BUCEAULT!?
AMAZINGLY ENOUGH, HE HAS PREPARED FIVE SMALL, INDIVIDUAL PANS!!

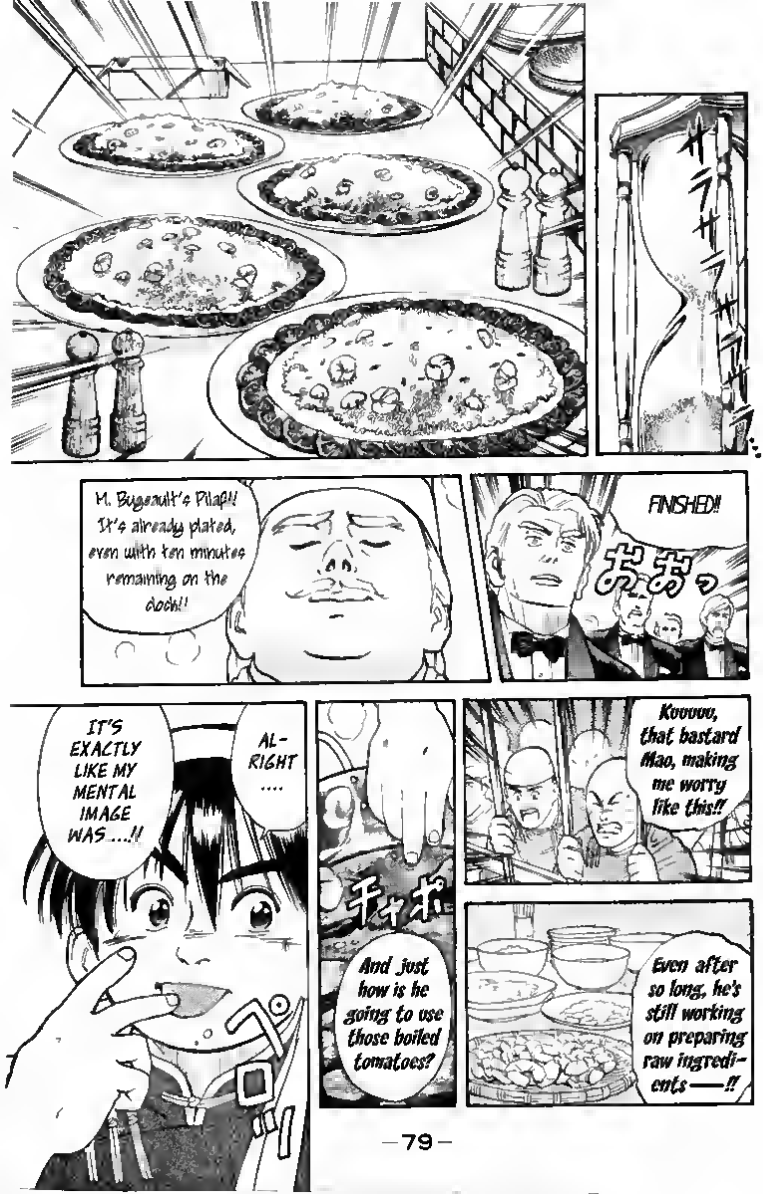

While M. Eric's taste for spicy food means seasoning with more spices
General Marceau's preference calls for a milder-tasting dish..

I am well acquainted with each judge's unique, fickle palates

Hodnoo, can you do that, you dumb kid..!!
Do you have anything like this skill and composure..!!

Since an "all-pleasing flavor" doesn't exist, five unique men will have five unique palates.
Preparing each taste individually is what cooking is all about.

The kids on the Chinese side are pretty much just playing around!
That thirteen-year-old can only act like a representative!
Still so carelessly peeling the shells off those shrimp!
We didn't come here to watch some brats playing house together!
Children should just go home and such on their momma's breasts!
HA HA HA HA HA
Yeah, go home already, go home!!
Geez~~ Just saying whatever the hell they want~~!!
It's just too cruel of them...!!
SFX lit "Smiling"
?


M. Bugeault's Pilaf!! It's already plated, even with ten minutes remaining on the clock!!
FINISHED!!
Kuuuuu, that bastard Mao, making me worry like this!!
Even after so long, he's still working on preparing raw ingredients——!!
And just how is he going to use those boiled tomatoes?
チャポ
AL-RIGHT ....
IT'S EXACTLY LIKE MY MENTAL IMAGE WAS....!!

PREP-ARA-TIONS ...
COM-PLETE!!
IF MY MENTAL IMAGE IS CORRECT,
THIS FLAVOR WILL DEFI-NITELY TRAN-SCEND NATIONAL BOUND-ARIES !!
THOSE FRENCH TONGUES WILL...
DEFI-NITELY RECEIVE HAPPI-NESS !!
Hohoh... Just over nine minutes have already passed...
I guess a brat is a brat after all, huh...
The true "Magic of Chinese Cooking"...
Starts Here
That's—
For the cooking style of this country—

!!
...when all the action truly begins!!
...the point after at least nine minutes have passed is...
ニヤリ

Cooking Master Boy

Chapter 09:

Chinese Magic

TRANSLATER/EDITOR: AKEBONO

TYPESETTER/CLEAN-UP: AKEBONO

QUALITY-CHECKER: ZIPCHAN

PROOF-READER: ZIPCHAN

THIS IS A FREE SCANLATION!!

Wow, my second chapter done already!! That went a lot faster than last time - partly because I now have some experience under my belt, and partly because this chapter was so easy to translate.

Fun little trivia for you guys: See Chouyu-san's face in the lower left-hand corner of the two-page spread (p 69-70)? The original scan had some slip of paper or something covering up half his face. It took some mad photo-shop skills to re-work it into the stern visage we know and love.

Anyways, hope you enjoyed this release, and stick around for the next! Comments & concerns to

FEELING.SUPER@GMAIL.COM

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For this country's style of cooking ...
It is only after nine minutes have passed that everything truly begins!!
中華一番!
Chapter 10
The Tongue of a Genius

Hoo hoo From here on out,
we'll be shown the true meaning of "Chinese Magic" !!
OHH!!
Mao has finally started to do something!!
Go Go Go, Mao——!!
FIRST, LIGHTLY STIR-FRY THE EGGS...
ジュオオオオ
Imbecile....!!
If you start to cook now, how could you possibly finish in time..!!
THEN ADD THE RICE!!

* Plants that produce fragrant aromas when cooked, such as garlic and leek

* Miso (soy bean paste) made with red pepper extract.

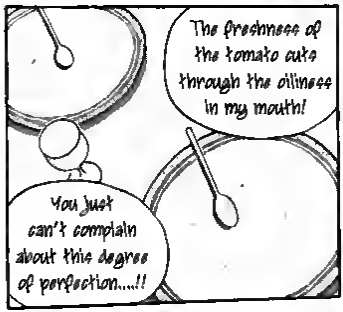
THEN ADD SHRIMP!!
ドドドドド
ドドドドド
ドドドドド

"TO-MATO SAUCE" !!
THIS IS THE "KEY" TO EVERY-THING!!
...THIS BRAT...!
SO HE HAD BEEN MAKING TOMATO SAUCE ALL THIS TIME...!!
So you're finally using 'em, eh, Mao!!
Ah, those're the "tomatoes" from earlier that he boiled until it was all soupy!
POUR THE SAUCE OVER THE SHRIMP IN THE PAN.
THEN STIR QUICKLY TO COM-BINE....!!
SHRIMP-FLAVORED "SPICY STIR-FRY SAUCE" ...
COM-PLETE!!
AND THEN THIS WILL...

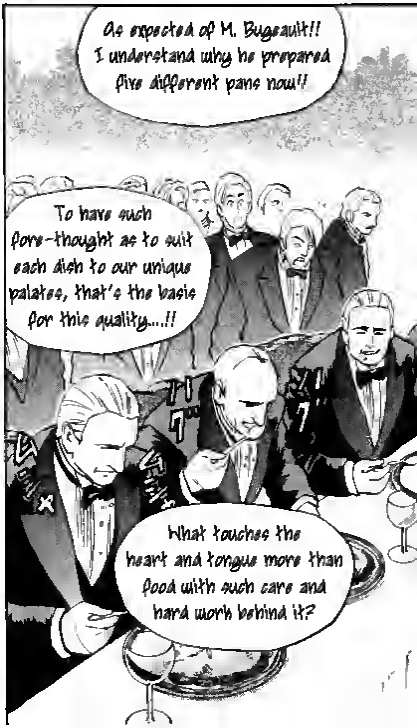
M■O, hurry up, hurry up!!
You're really stretching the time ——!
OKAY!! I'M DONE!!

THE FIVE-MAN PANEL OF JUDGES WILL NOW FIRST EXAMINE CHEF BUCEAULT'S PILAF DISH!!!
OKAY, NOW THAT MAO-KUN HAS FINISHED HIS DISH AT THE VERY LAST SECOND, WE AT LAST ENTER THE FOOD SAMPLING SEGMENT!!
Ohh.... This is....!
Isn't this in the style of Provence's seafood pilaf dish?
Well then, let's promptly move on to the actual taste-testing....
Hoh.. the pale tomato slices have been arranged in such a direct fashion.
Truly, the presentation is quite lovely!
A juxtaposition of olives against mushrooms...
Such European appeal, even in China, where it is hard to import ingredients!

Really now? But my plate here has been liberally seasoned with the spices I adore....
And my love for rich flavors is satiated in the form of cubed beef, and its juices soaking into the whole of the rice....!!
MMF-....!!
This light, easy flavoring matches my taste preferences exactly!


The freshness of the tomato cuts through the oiliness in my mouth!
You just can't complain about this degree of perfection....!!

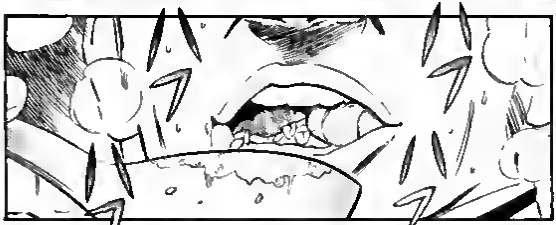
OKAY! NEXT IS MAO-KUN'S FRIED RICE DISH!!

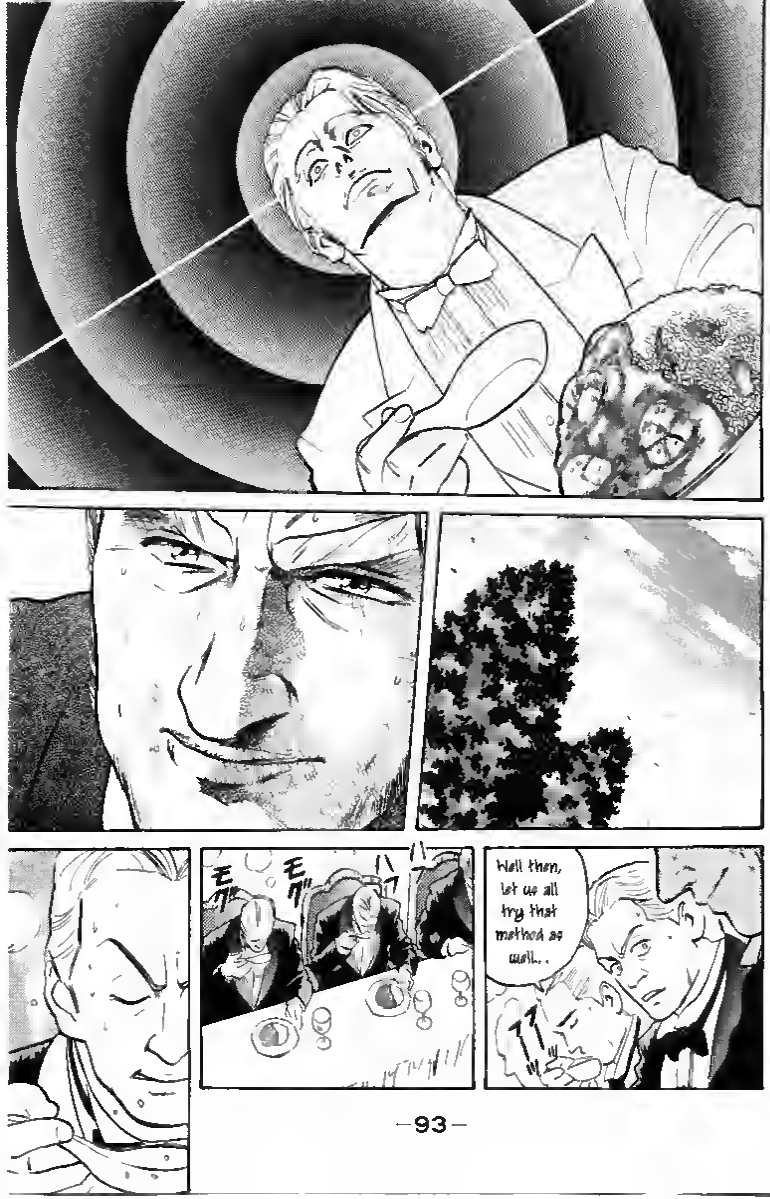

As expected of M. Bugeault!! I understand why he prepared five different pans now!!
To have such fore-thought as to suit each dish to our unique palates, that's the basis for this quality....!!
What touches the heart and tongue more than food with such care and hard work behind it?

The yellow of the rice, the red sauce —— it's a nice contrast ....!!
These hues really make one hungry.... Let's see how it all tastes.
Yellow rice, huh....?
Well now —— He certainly made something... different.
Hmph....
Just the egg fried rice gets no particular reactions....
モグモグ
モグ
It only tastes of spiciness....
How did you plan to win with this dish, Mao kun?
And as for the red, shrimp-flavored sauce...
モグモグ

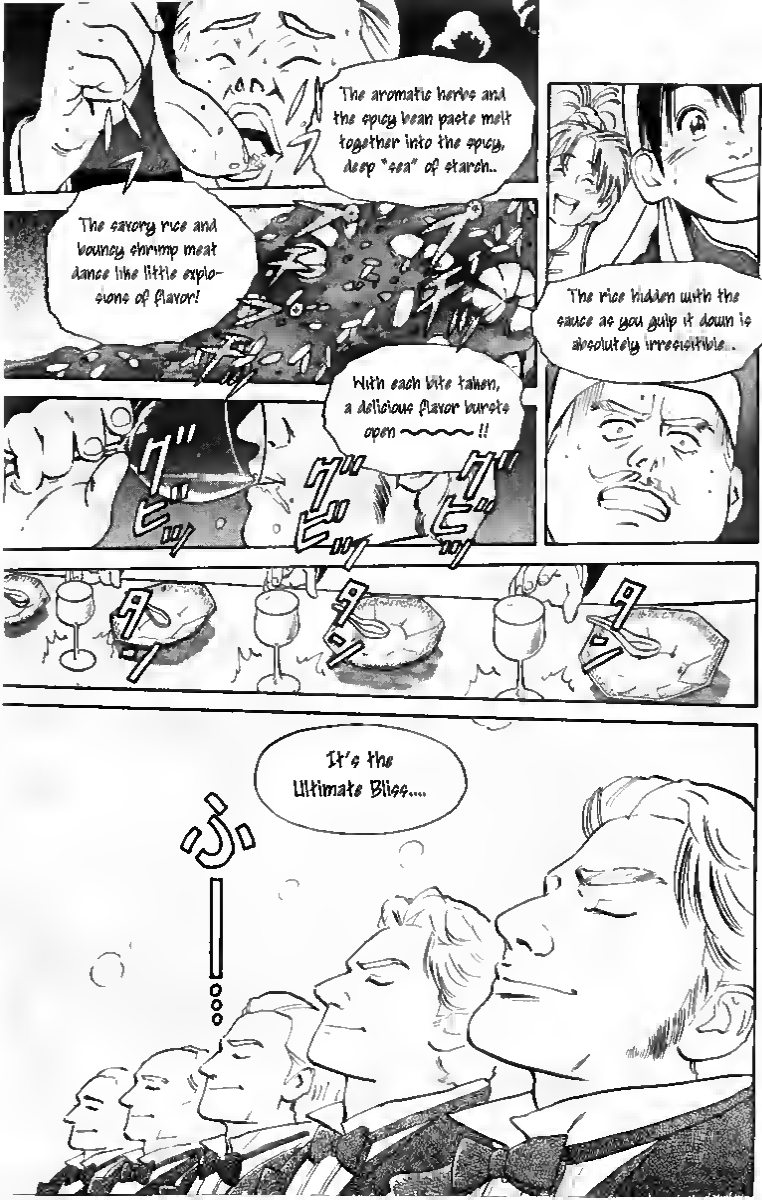
THE SAUCE AND THE RICE....
PLEASE, TRY IT IN COM-BINA-TION.

Oh! Yes... you're right.... I understand, I will definitely try that....

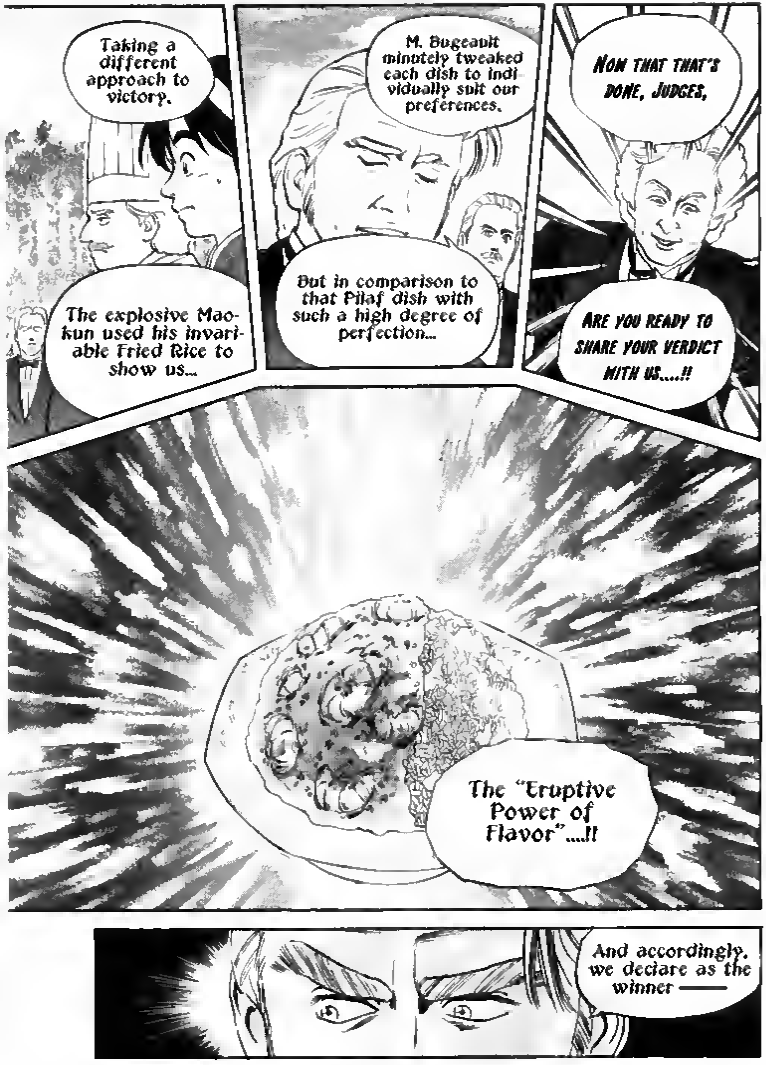



Well then, let us all try that method as well..

T-.. T-.. T-.. Tr-....
TRES BIEN!!
The depth of the sauce's spiciness, the refreshing taste of the egg fried rice, both lift each other's sensations to new heights!!
From some distant, other-worldly source, I can hear a beautiful harmony playing!!
I- I just can't stop eating!!
It's like a continuous explosion of flavors in my mouth!!


The aromatic herbs and the spicy bean paste melt together into the spicy, deep "sea" of starch..
The savory rice and bouncy shrimp meat dance like little explosions of flavor!
The rice hidden with the sauce as you gulp it down is absolutely irresistible..
With each bite taken, a delicious flavor bursts open ~~~~~~!!
グビッ
グビッ
グビッ
It's the Ultimate Bliss....
ふ…!!

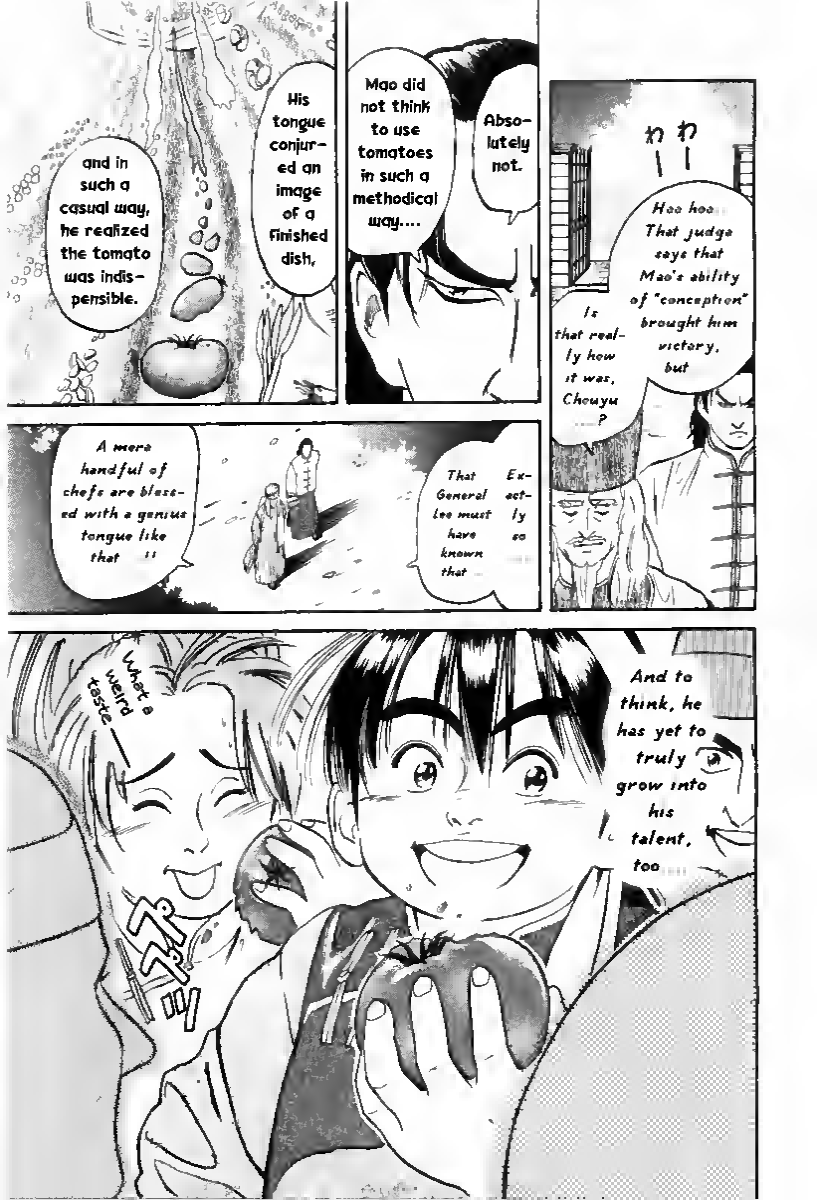
BUT.... THE REASON THE SAUCE AND THE RICE COULD EXIST TOGETHER IS....
!?
I am speechless. The combination of the fried rice and the sauce has spread the depth of these bursting flavors....!!
The tomatoes, right....?
Mao-kun.... This is truly.... an Oriental "Magic" from these mysterious lands.
THAT'S RIGHT!!
An "Oriental Magic" indeed — The Western vegetable the "Tomato" became...
The fragrance of the rice and eggs, the shrimp-sauce's spiciness, the fresh sourness of the tomato all counter each other, splendidly binding everything together.
That is the idea behind the use of the tomatoes, correct....?
a "bridge of flavor" through the sauce you made.
That Mao, it seems he has some serious skills.....!
I get it!! But to have thought things out so well,


Taking a different approach to victory.
M. Bugeault minutely tweaked each dish to individually suit our preferences.
NOW THAT THAT'S DONE, JUDGES,
The explosive Mao-kun used his invariable Fried Rice to show us...
But in comparison to that Pilaf dish with such a high degree of perfection...
ARE YOU READY TO SHARE YOUR VERDICT WITH US....!!
The "Eruptive Power of Flavor"....!!
And accordingly, we declare as the winner ——

MAO-KUN!!
I DID IT!!

わ
AND THE FRENCH LOVED MY FOOD AS EXPECTED, TOO!
I WON, JUST LIKE I THOUGHT I WOULD!!
WHA-I
HEY, YOU'RE IN THE WAY, OLD MAN! MOVE IT, MOVE IT!!
ドン
...R- ...RIDICULOUS... ...USING TOMATOES IN CHINESE COOKING...
LET'S GO, THIS PLACE IS IDIOTIC!!
スタスタ
わい
Ou.. Oui, Chef....
SHIT!!
わ
SO SOME BRAT WHO CAN'T COOK WINS JUST BECAUSE HE HAPPENS TO COME UP WITH AN IDEA...!!

No matter where in the world, delicious things will always be delicious....!!
In all honesty, I had always presumed that French food was the best by default.
And so I came here already belittling Chinese food.
But today, I have had an epiphany....!!
I admire how you integrated a new ingredient, the tomato, in the best possible way for your dish!
At some point, I would like to try the food at your restaurant.
パチパチ
パチパチ
パチパチ
パチパチ
や
So please, serve "happiness" to my tongue again!!


Hao hao... That judge says that Mao's ability of "conception" brought him victory, but
Is that really how it was, Chouyu...?
Absolutely not.
Mao did not think to use tomatoes in such a methodical way....
His tongue conjured an image of a finished dish,
and in such a casual way, he realized the tomato was indispensible.
That General Lee must have known that...
Exactly so
A mere handful of chefs are blessed with a genius tongue like that...
And to think, he has yet to truly grow into his talent, too...
What a weird taste...

Cooking Master Boy

Chapter 10:

The Tongue of a Genius

WOW, THIS ONE WAS PRETTY HARD TO TRANSLATE AS WELL... FIRST TIME I'VE EVER TRANSLATED THE REACTIONS OF PEOPLE EATING MAO'S COOKING.

...I KINDA WANT SPICY-TOMATO-SAUCE SHRIMP FRIED RICE NOW, TOO...

I'VE BEEN THINKING ABOUT CHANGING RUOH'S FONT TO SOMETHING ELSE... I WANTED SOMETHING THAT LOOKS LIKE AN OLD MAN'S SPEECH, WHICH IS WHY I CHOSE THE CURRENT FONT, BUT IF HE'S THE DESIGNATED SIDELINE EXPLAINER, LEGIBILITY MIGHT POSE A PROBLEM.

ANYWAYS, HOPE YOU ENJOYED THIS RELEASE, AND STICK AROUND FOR THE NEXT! COMMENTS & CONCERNS TO

FEELING.SUPER@GMAIL.COM

(I MIGHT OPEN A GMAIL ACCOUNT SPECIFICALLY FOR RELEASE FEEDBACK, SO STAY TUNED!)

中華一番!
BECAUSE OF MY ANGER, I CHALLENGED THE FRENCH CHEF...
JEAN BAGEAULT TO A 'RICE DISH BATTLE'!
IN THE END, MY EGG-FRIED RICE WON HIS PILAF...!

CHAPTER 11: THE SOUL OF A CHEF

I, IN ORDER TO SET HIGHER GOALS FOR CHINESE CUISINES, HAVE CONTINUED TO LIVE LIFE AS A CHEF.
THE RESTAURANT HAS WELL-DESERVED PEACE.
よし
Ah! You've dropped soup mud!

WHAT?

I WANT TO TALK TO YOU!
MAO!

MONSIEUR BRAN REALLY ENJOYED YOUR DISH
LAST TIME, DURING THE RICE BATTLE,

!!
SO, TOMORROW'S MENU
WILL BE YOURS TO DECIDE!

HE'S ALREADY RESERVED A PLACE TO EAT HERE TOMORROW EVENING
WHAT..?
THEN

OH OH! WHAT ARE YOU GOING TO MAKE FOR HIM?
!!
GEEZ! LOOK AT YOUR HAPPY REACTION!
わ!!
ぺし
THAT'S GREAT! MAO!
THAT'S RIGHT- I HAVEN'T THOUGHT ABOUT THAT YET!
TASTY IS TASTY!"
"FOOD CANNOT BE PUT INTO CATEGORIES,
SIGH- THERE ARE PLENTY OF GOOD FOOD,
THOUGH I WOULD LIKE MONSIEUR BRAN TO EAT SOMETHING MEMORABLE.
SIGH... WHAT SHOULD I MAKE...

WHAT ARE YOU DOING MAD-
CHASING CHICKENS SO EARLY IN THE MORNING?

I'M JUST EXERCISING THE CHICKENS!

AH! SO ARE YOU GOING TO USE THE CHICKENS TONIGHT?
THAT'S RIGHT!!

EARLY NEXT MORNING--
クワッカカクッ
バタバタ

Hehe...but I shall not give up so easily!

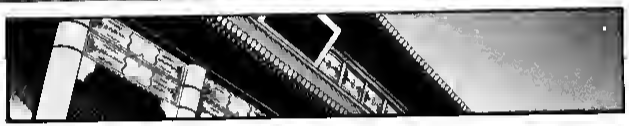
HAHA! THERE'S NO POINT IN EXERCISING THE CHICKENS!

I am shamed because of you, kiddo!
I, Dogenzit, a master chef, how could I be so humiliated...!

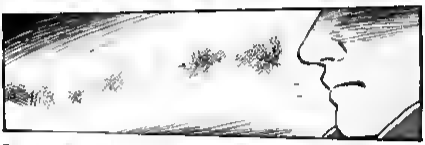
TODAY, I MUST EAT FOOD PREPARED BY MAO...
I HAVE BEEN DREAMING OF THE FOOD!
SO TODAY,
COULD YOU MAKE MORE OF YOUR GOOD FOOD, MAO?

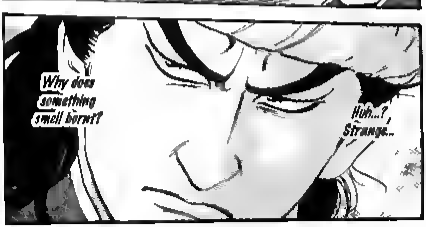
EARLY NEXT MORNING---
クックッカカクッ
バタバタ
WHAT ARE YOU DOING MAO-
CHASING CHICKENS SO EARLY IN THE MORNING?
I'M JUST EXERCISING THE CHICKENS!
AH! SO ARE YOU GOING TO USE THE CHICKENS TONIGHT?
THAT'S RIGHT!!
HAHA! THERE'S NO POINT IN EXERCISING THE CHICKENS!
I am shamed because of you, kiddo!
ビック
I, Boyaoh! a master chef, how could I be so humiliated...!
チャポッ
Haha...but I shall not give up so easily!

AT THE MOMENT, THINGS SEEMED TO BE PROGRESSING WELL... BUT...



SOME-THING HAS HAPPENED!
CHOU CHOUKYUU-SENSEI!




Why does something smell burnt?
Huh...? Strange..

HEHE
HAHAHA
FIRE!
WHAT!!
HOW IS THAT POSSIBLE..!
THE FIRE STARTED IN THE STORAGE ROOM!
IT'S VERY HARD TO STOP!
OH NO! THE FIRE HAS REACHED THE MAIN BUILDING!
IT'S IMPOSSIBLE TO STOP NOW!
CHOURYUU-SENSEI... YOU SHOULD ESCAPE NOW!

HURRY UP AND TAKE THE FRENCH GUESTS OUTSIDE!
YES!
!!
WHY ARE YOU STILL HERE!? MAO!
ぶしゅん
AH... BUT THIS IS NEARLY COMPLETE...!
IF YOU GET BURNED HERE, YOU'LL NEVER BE ABLE TO MAKE ANYTHING ELSE IN YOUR LIFE!
AH!
NO...!!
ボロッ
IT TOOK ME AGES TO GET THIS FAR...
HURRY! MAO!
.....
ESCAPE EVERYONE!

REST....
RESTA-
URANT...

OUR RESTAU-RANT...!
WHY DID THIS HAPPEN?

チチチ…
OUR EVERY-ONE'S KITCH-EN…
チチチ
WHY DID THIS HAPPEN
IS NOW A PILE OF ASHES
AH AH… WHY DO YOU LOOK SO DEPR-ESSED?
WHAT SHOULD WE DO…
HOW ARE WE GOING TO PASS THE WIN-TER…
WE ONLY SAVED SOME OF OUR EQUIP-MENT…

T/N Taishi a honorific for someone who is highly respected in a particular area.

WHAT DO YOU MEAN? MAO ..?
THAT'S IMPOSSIBLE!
!?
IF YOU WANT TO EAT CHICKEN,
IT SHOULD BE COOKED BY NOW!
.....?
THAT IT SHOULD BE AROUND HERE...
I REMEMBER...
WHAT ARE YOU DOING MAO?
WHAT'S THAT GUY DOING...
AH! I FOUND IT!
!?

HOT...
MAO, WHAT ARE YOU DOING WITH THIS BIG BLACK HEAVY ROCK? ARE YOU PULLING A PRANK?
IS THIS EVEN EDIBLE?
OKAY...!
AH!!

INSIDE... THERE IS...
A STEAMED CHICKEN!

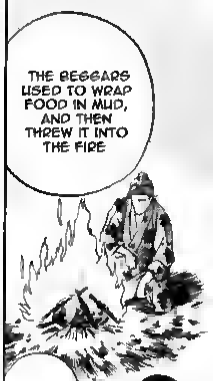
WOW...!
THERE ARE MUSHROOMS, GREEN PEPPERS AND OTHER SPICES...!
WOW--- INSIDE THE CHICKEN---

THERE'S STILL STEAM COMING OUT!
THE MEAT IS VERY TENDER!
WOW--- IT SMELLS NICE!
PLEASE TRY IT! THIS IS MADE FOR MONSIEUR BRAN!
AH- OKAY!
PLEASE TASTE IT, EVERY-ONE!

YOU TOOK ADVANTAGE OF THE FIRE!
I'M IMPRESSED! I PROBABLY WOULDN'T HAVE THOUGHT OF THAT...!
わはははは
AWESOME!
THE GREEN PEPPERS AND THE MUSHROOM COMBINES THE FLAVOUR AND IT SPREADS NICELY IN MY MOUTH !
B..BUT, IN THAT FIRE..
OH, I SEE...
TOOK... ADVANTAGE...
OF THE FIRE!?
SO I GRABBED THE UNUSED DOUGH BESIDE ME AND WRAPPED THE CHICKEN INSIDE THEN I BURIED IT!
Heart
Heart
Heart
Lotus Leaf
I WAS THINKING OF USING THE FIRE TO COOK MY CHICKEN!
YEP,
THAT'S BECAUSE THE FIRE STARTED WHEN I WAS ABOUT TO COOK IT--
"BEGGAR'S CHICKEN"?
THAT'S LIKE "BEGGAR'S CHICKEN" !

T/N: -Other names for "Beggar's Chicken" ; Chinese- Jiaohua Ji , kojiki Tori - Other names for "Wealthy Chicken" ; Japanese Tomiki Tori

THOSE NAMES ARE VERY IRONIC!
THERE-FORE IT'S ALSO CALLED "WEALTHY CHICKEN"!
NOT ONLY THAT, THE EMPEROR ONCE TRIED THIS DISH AND ENJ-OYED IT!
ムシャ ムシャ


THE BEGGARS USED TO WRAP FOOD IN MUD, AND THEN THREW IT INTO THE FIRE
THAT'S HOW BEGGAR'S CHICKEN CAME TO BE!

わはは
YOU'RE AMAZING — MAO!!

AMAZING AS EXPECTED...
ムシャ ムシャ
YOU WERE ABLE TO THINK CALMLY IN SUCH A FRANTIC MOMENT

AGREED!
I'M REALLY IMPRESSED BY THAT GUY...

I WAS JUST THINKING THAT IT WAS A PITY TO LOSE A NEARLY-COMPLETED DISH
A PITY...

"THE SOUL OF A CHEF"
HE THINKS THAT IT'S A PITY TO WASTE CHICKEN
YOU ACTUALLY USED THE FIRE TO MAKE THAT CHICKEN!
HAHA... I SEE..
AS A CHEF, YOU REALLY MUST HAVE A SOUL THAT ISN'T SCARED OF ANYTHING!
I'M EVEN MORE EXCITED ABOUT TOMOR-ROW!!
Amazing!!
Don't think that it's over so easily! The fun is coming now, you'll see...!

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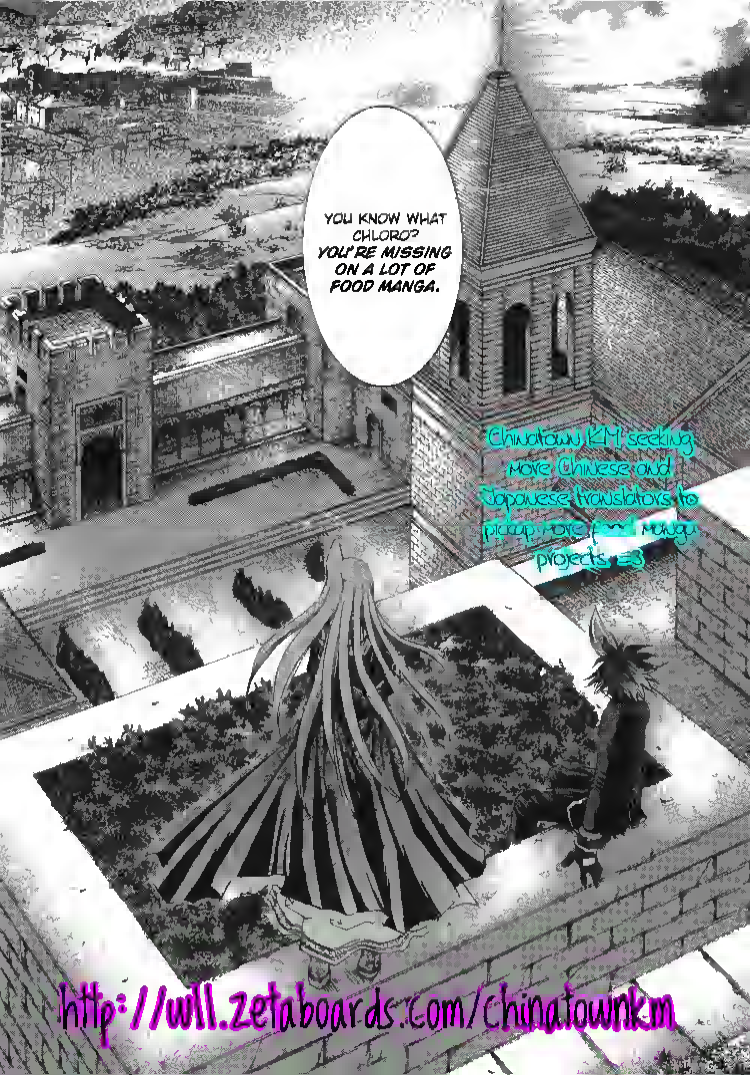
EDITOR SCANTANGA
QC SCANTANGA + CHINATOWN KM


YOU KNOW WHAT CHLORO? YOU'RE MISSING ON A LOT OF FOOD MANGA.
Chinatown RM seeking more Chinese and Japanese translators to pickup more food manga projects <3
http://w11.zetaboards.com/chinatownrm

THESE ARE THE SERIES WE'VE RELEASED FROM, SO FAR...

-ROOT WPB (W.P.B.)
-A MIDSUMMER NIGHT'S DREAM
-AFTERNOON LAVENDAR
-COOKING MASTER BOY (JOINT)
-GOKUJOU DANSHI TO KURASHI TEMASU
-GU FANG SU ZHI SHANG (JOINT)
-KISS SHITE! ESPER GIRL
-LOVE OR DIE
-RE-AGREE (APOSTLE'S CONTRACT (RE-AGREE))
-TOKYO UNDERGROUND
-VALENTINE LOVERS
-YAN ZHI CUO
-YIWU
-AND VARIOUS ONESHOTS...

华埠公里

Gecko_Monster (Part-time Translator)
I translate slowly but xah! still let s me have my say in this wow :D Go CTKM!

Kiyou (Translator)
I only just joined and it s fifty already? Let s aim for 500! :DDD

Cadette Lee (Typesetter, QC)
We ll work good and hard for our next hundred releases :Good luck to us!!

KNSo (Moderator, Proofreader, Part-time TLC + Translator)
Yayy~ at least xah-chan doesn t call me The Creep anymore~

RavieSeeker (Admin, Head Cleaner, Part-time Translator + Proofreader)
*It has already been over 100 days and we have finally reached our 50th release! Many thanks to our staff members, both active and Moving In Apples (MIA), and our wonderful fans! We ll work harder so please continue to support us because this is just the beginning ^^*

xah! (Admin, Translator, TLC, Editor, QC)
Ehh we ve improved a lot I guess There s now a major difference in our releases It s been really hard Well we ll bring you more releases whenever we can!!

Special thanks to: Anatakado, triny and Apocalyptichist!!

THOUGH OUR RESTAURANT HAS BURNED DOWN, WE STILL HAVE HOPE
EVERYONE TRIED MAO'S "WEALTHY CHICKEN" AFTER ALL!
WE CAN START NEW!
中華一番!
Chapter 12: The Law of the Capital of Cuisine
!?

LIU MAO HSING
I AM

IS THERE SOMEONE CALLED "LIU MAO HSING"?
AMONG YOU

EH!?

WHAT..?

YOU ARE SUSPECTED OF ARSON
WE ARE ARRESTING YOU!

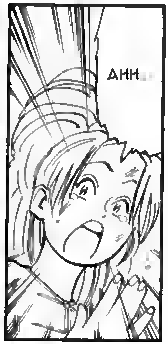
WE ARE MEMBERS OF THE "KANTO CHEFS ASSOCIATION"
WE ARE...
廣
廣
WAIT! MAO WILL NEVER DO SOMETHING LIKE THAT!
WHO ARE YOU ANYWAY
YOU DON'T LOOK LIKE OFFICIALS
HUH
KA KA...
DO KANTO CHEFS UNITE...?
"KANTO CHEFS ASSOCIATION"...!!

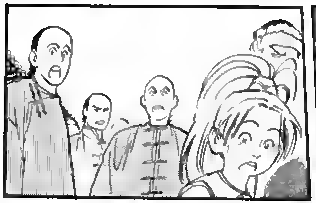
The "Kanto Chefs Association" is consisted of representatives from the Kanto restaurants
Anything to do with eat must be approved by this association
I HAVE A WITNESS
DON'T DENY IT
AT THE TIME OF THE FIRE, I WAS IN THE MAIN KITCHEN!
YOU'VE MADE A MISTAKE!
EVERYONE HERE KNOWS THAT I'M NOT THE CULPRIT!
WHAT... IMPOSSIBLE!

MASTER CHEF! YOU DECIDE!
DO YOU WANT TO DISOBEY THE "KANTO ORDER"
HEY!
HMPH
HAVING AN ACCIDENT WITH FIRE IS BAD ENOUGH.
KITCHENS ARE THE "LIFE" OF A CHEF.
NOW ARSON!
EVEN IF YOU'RE YOUNG, THIS CRIME IS TOO BIG.
USING FOOD INSTEAD OF FIREWOOD...
CAN ONLY MEAN DEATH.

AHH... THIS IS BAD NEWS
WE CAN STOP THE ORDERS OF THE KANTO CHEFS
合連時厨東廣
SO MEAN... MAO WOULD NEVER DO SOMETHING LIKE THAT...
I DON'T GET IT! HOW DID THIS HAPPEN?
bicker
bicker
argue
I CAN'T STOP THEM TAKING MAO AWAY
THOUGH I AM A MEMBER THEY REFUSE TO LISTEN TO ME
IS THERE ANYTHING YOU CAN DO?
RUOH-TAISHI AREN'T YOU A MEMBER OF THAT ASSOCIATION?
HEHEHE
MAO
WE CAN ONLY WAIT
FOR NOW...

BU...
BUGEAULT !!


AHH...



DON'T YOU THINK...
PEOPLE WHO SET FIRES ARE CRAZY?

OH?
DO YOU HAVE ANY EVIDENCE?

DAMN...

YOU REPORTED HIM RIGHT!?
YOU...
I BET YOU SET THE FIRE!

YOU SHOULD INVES-TIGATE
WA...WAIT! YOU'VE MADE A MISTAKE!
スルスル
ガガ
WAIT!
YOU HANDS WILL DECIDE YOUR FATE!
虜
WHETHER OR NOT YOU ARE A REAL CHEF!
LISTEN TO ME
ARE YOU THE MASTER CHEF OF THE "KIKKARO RESTAURANT"?

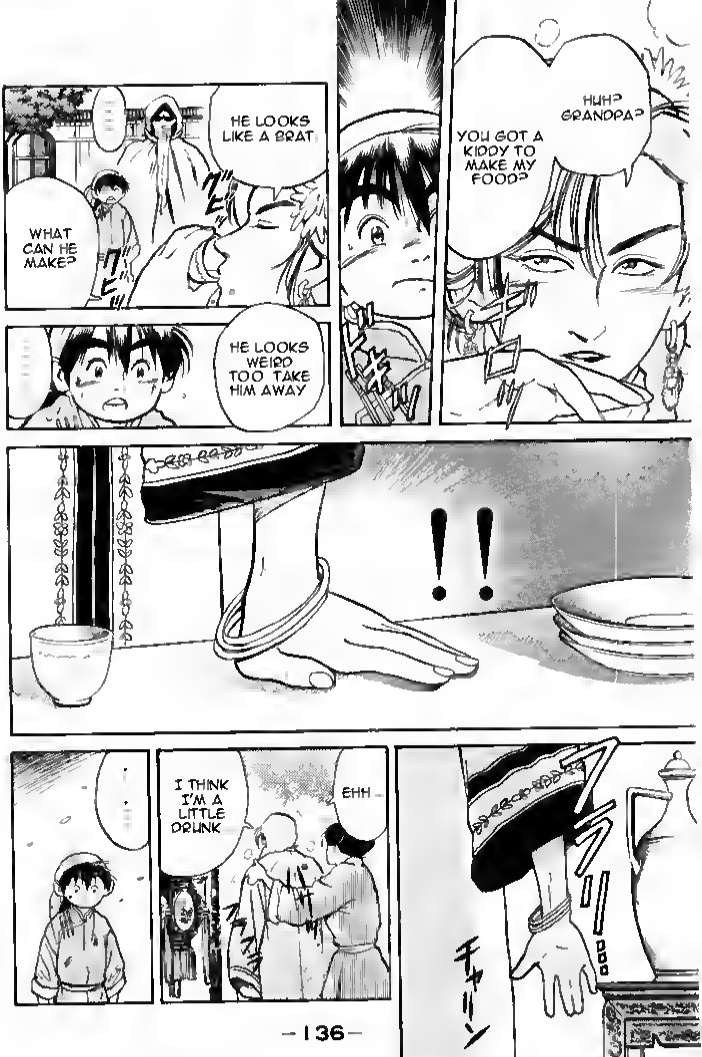
ONE CHANCE!
I GIVE YOU...
!!
EL... ELDER!
DO YOU WANT TO...
talk
talk
HEHE LOOKS LIKE THE ELDER NEVER PLANNED TO LET HIM GO IN THE FIRST PLACE
.....?
talk
DOES THE ELDER PLAN TO USE THAT IMPOSSIBLE TASK?
chatter
talk
!!
WHAT IS THIS "CHANCE"?
YOU'LL SEE...
YOU'RE CALLED MAO HSING...

THIS...
THIS IS...
THE RUMOURED GRAND FEAST THAT THE EMPERIOR HELD FOR THREE WHOLE DAYS

T/N SEE TRANSLATION NOTES

OJOU-SAMA WHY?
DO YOU NOT LIKE IT..?
HURRY UP AND TAKE HIM AWAY
PLEASE NO!
I HAVE A WIFE AND CHILDREN AND I HAVE A LOT OF FOLLOWERS
……!!
I DON'T WANT TO DIE!! PLEASE GIVE ME ANOTHER CHANCE!!
うおおおおおお
BE QUIET! YOU'LL BE HAPPY SOON!
シーン
うぼわー
ノタ〜ン

SHIYUU-RASO IS MY GRAND-DAUGHTER!
SHE'S A VERY FUSSY EATER
SHE'S BEEN DRINKING A LOT OF ALCOHOL THESE DAYS, SINCE NOTHING SUITS HER TASTE
IF THEY FAIL SHE
THAT PERSON FAILED TOO
JUST THEN
WAIT...
WAIT...
IN THREE DAYS, YOU MUST MAKE SOMETHING FOR SHIYUURASO!
IT'S TIME TO TELL YOU!
WELL, YOU ALREADY KNOW
IF YOU DON'T
I'LL FORGIVE YOU
IF SHE LIKES IT
ゴクッ
……!!

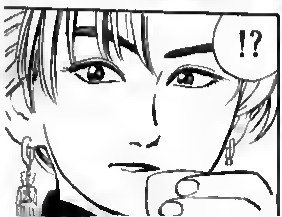

HUH? GRANDPA?
YOU GOT A KIDDY TO MAKE MY FOOD?
HE LOOKS LIKE A BRAT
WHAT CAN HE MAKE?
HE LOOKS WEIRD TOO TAKE HIM AWAY
!!
チャリン
EHH
I THINK I'M A LITTLE DRUNK

モグ
モグ
モグ
AHH
GOOD, GOOD! I STILL HAVE HOPE
WILL MY LIFE END HERE?
I CAN'T BELIEVE I CAN BE HERE
WHAT A GREAT SMELL
KYAA!!
!!
WHY DIDN'T SHE LIKE THIS?
THAT WOMAN...
THAT LADY... WAS A BIT SCARY...

BUT BEAUTIFUL
HMM?
Three days later
HEY! MEI LI! HAS MAO COME OUT YET?
I DON'T THINK SO

clatter
clatter
clatter
clatter
clatter

HE'S COMING
!!


!?

I'M SURE THERE'S NOTHING YOU'D LIKE IN THIS WORLD!
SINCE YOU DON'T EVEN LIKE MANCHU HAN IMPERIAL FEAST

MAO HSING WHAT'S THAT? WHAT DID YOU MAKE...?
WH-WHAT!?
MAO?

I PRESENT THIS TO SHIYUURASO-OJOUSAMA...
THIS PORRIDGE!!
. . . . !!
WH
WHAT!?
MAO

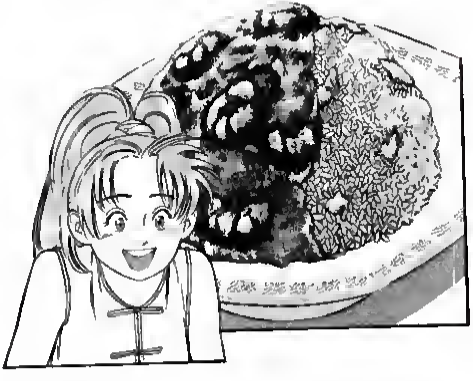
Translation Notes:

PAGE 11 - "OJOUSAMA" CAN BE TRANSLATED AS "LADY" OR "PRINCESS".

Featured Food item in this Chapter...

MANHAN QUANXI, LITERALLY MANCHU HAN IMPERIAL FEAST WAS ONE OF THE GRANDEST MEALS EVER DOCUMENTED IN CHINESE CUISINE. IT CONSISTED OF AT LEAST 108 UNIQUE DISHES FROM THE MANCHU AND HAN CHINESE CULTURE DURING THE QING DYNASTY, AND IT IS ONLY RESERVED AND INTENDED FOR THE EMPERORS. THE MEAL WAS HELD FOR THREE WHOLE DAYS, ACROSS SIX BANQUETS. THE CULINARY SKILLS CONSISTED OF COOKING METHODS FROM ALL OVER IMPERIAL CHINA.

DATA INFO:
CHINESE NAME: 滿漢全席
JAPANESE NAME: 満漢全席（まんかんぜんせき）



Presented to you
by Chinatown KnH
translator: xahl
proofreader: knso
editor: xahl
qc: cadette lee
vol.zetaboards.com/chinatownknh

THESE ARE THE SERIES WE'VE RELEASED FROM, SO FAR...

-ROOT WPB (W.P.B.)
-A MIDSUMMER NIGHT'S DREAM
-AFTERNOON LAVENDAR
-COOKING MASTER BOY (JOINT)
-GOKUJOU DANSHI TO KURASHI TEMASU
-GU FANG SU ZHI SHANG (JOINT)
-KISS SHITE! ESPER GIRL
-LOVE OR DIE
-RE-AGREE (APOSTLE'S CONTRACT (RE-AGREE))
-TOKYO UNDERGROUND
-VALENTINE LOVERS
-YAN ZHI CUO
-YIWU
-AND VARIOUS ONESHOTS...

华埠公里

唐楼

Prussian_inc (Translator)
Thanks for this opportunity. I might be a newbie, but I'll work hard!!

Gecko_Monster (Part-time Translator)
I translate slowly but xah! still let's me have my say in this. wow... :D Go CTKM!

Kiyou (Translator)
I only just joined, and it's fifty already? Let's aim for 500! :DDD

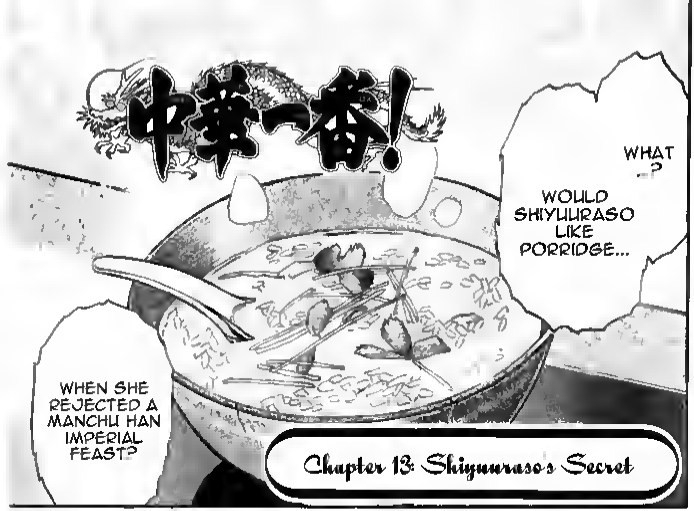
Cadette Lee (Typesetter, QC)
We'll work good and hard for our next hundred releases. Good luck to us!!

KNSo (Moderator, Proofreader, Part-time TLC + Translator)
Yayy... at least xah-chan doesn't call me "The Creep" anymore

RavieSeeker (Admin, Head Cleaner, Part-time Translator + Proofreader)
*It has already been over 100 days... and we have finally reached our 50th release! Many thanks to our staff members, both active and Moving In Apples (MIA), and our wonderful fans! We'll work harder so please continue to support us because this is just the beginning ^^*

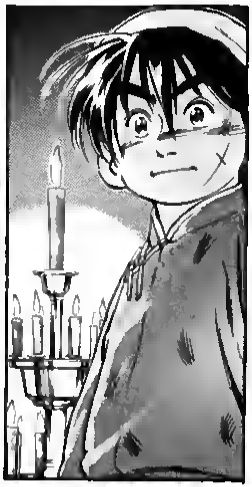
xah! (Admin, Translator, TLC, Editor, QC)
Uhh... we've improved a lot I guess. There's now a major difference in our releases. It's been really, hard... Well... we'll bring you more releases whenever we can!!

Special thanks to: Anatakado, triny and Apocalyptichist!!


中華一番!
WHAT?
WOULD SHIYUURASO LIKE PORRIDGE...
WHEN SHE REJECTED A MANCHU HAN IMPERIAL FEAST?
Chapter 13: Shiyuurasu's Secret

AHH NO MAO WILL DIE!!
YES! IT'S TRUE!
JUST PORRIDGE
REALLY? MEI LI!

UMM



カッ
カッ
I WON'T FORGIVE YOU IF YOU DON'T GIVE ME A VALID REASON!
WHAT'S WRONG WITH YOU? MAO HSING!?
……!!
I DEMAND YOU TO TAKE HIM AWAY! ELDER!
GEEZ! HE MUST BE MOCKING US.
BRAT! HOW DARE YOU GIVE OJOUSAMA PORRIDGE!
DON'T UNDER-ESTIMATE US!!

YOU'LL KNOW ONCE YOU TRY IT!!
OKAY
ズズズ
カチャ

YOU SHOULD NOT
UNDER-ESTIMATE ME

THROW IT AWAY!
カシ
IT'S JUST
NORMAL POR-RIDGE
TAKE HIM OUT.
カッカ

ズルズル
chatter
chatter
ズルズル
chatter
フフフ……
ドクン
!?
……!!
WAIT!!

バッ
ゴクッ

AH...
AHH..
WHAT ARE YOU DOING SHIYUU-RASO?
MY BODY

I WANT IT
SHIYUU-RASO
HOW DID THIS HAPPEN?
SHE SEEMS TO LOVE IT!
AH....
WHENEVER I DRINK THIS...
I FEEL MUCH BETTER

THIS PORRIDGE FLOWS THROUGH MY BODY,
AND FILLS ME WITH ENERGY...!
ゴゴゴ

あぁ…
DELICIOUS…
AHH
SHIYUURASO HAS REFUSED EVERY EXTRAVAGANT DISH…
WHAT!?
HUH?
I WAS RIGHT!!
WHAT DO YOU MEAN, LIU MAO HSING!?
ALL OF THIS POR-RIDGE!!
BUT SHE ATE…

!!
PLEASE LOOK AT SHI-YUU-SO-OJOU-SAMA'S WRIST!
YOU CAN'T TELL BY HER FACE BUT...
IF YOU LOOK CLOSELY AT HER WRIST, YOU'LL NOTICE THAT IT'S YELLOWED AND EXTREMELY THIN
I DON'T KNOW WHY BUT...
BUT I BELIEVE SHE IS ILL!
ILL!?
WHAT!?
CHINESE FOOD IS INDEED TASTY BUT THERE'S A LOT OF OIL!
TOO MUCH ISN'T GOOD FOR THE BODY!
I'M GUESSING OJOUSAMA ISN'T ACTUALLY PICKY...
IT'S JUST HER BODY CAN'T ACCEPT THOSE FOODS

MOTHER GAVE HIM SOME FOOD FOR FREE!
THAT PERSON WAS VERY POOR, AND COULDN'T AFFORD A DOCTOR...
AFTER SOME TIME, THE COLOUR OF HIS FACE CHANGED AND HE BECAME ENERGETIC!
SZECHUAN I KNEW A SICK PERSON
HE CAME TO KIKKARO RESTAURANT EVERYDAY
WHY DOES THAT PERSON FEEL BETTER AFTER EATING YOUR FOOD
MOM!
FOOD IS LIKE MEDICINE
FOOD CAN HELP PEOPLE GET BETTER THIS THEORY IS CALLED...
EAT LIVER. FORTIFY YOUR OWN LIVER
AND SO I GAVE HIM SOME OF THE LEFTOVER LIVER
PEOPLE USED TO SAY
VERY GOOD QUES-TION!
MAO!

"FOOD AND MEDICINE PRESERVE HEALTH"
YOU MUST REMEMBER THIS, MAO!
I THOUGHT OF MY MOM.
AND SO I DECIDED TO MAKE THIS
THE PERSON WHO MADE "MANCHU HAN IMPERIAL FEAST"
LEFT MANY INGRE-DIENTS BEHIND
I USED THESE
I MADE A RICH SOUP BY COOKING THEM OVER A LOW FIRE
USING THE SOUP AS MY BASE, I ADDED SPICES
AND THUS MY PORRIDGE IS COMPLETE!

MY BODY BECAME LIKE THIS!!
IT'S ALL YOUR FAULT
BUT SHE CAN'T BE SICK
AHH BUT...
!?
I'VE WANTED TO SAY THIS FOR AGES
!?
WHAT DO YOU MEAN BY "TESTS"?
FOR TESTS!!
THEY ARE WILLING TO USE FAMILY...
LISTEN! MAO...
TO PURSUE GOOD FOOD

SHI
SHIYUU -RASO
EVERYDAY, I HAVE TO EAT FOUR OR FIVE MEALS WHO WOULD LIKE THAT?
BUT I HAVE EAT SIMILAR THINGS EVERYDAY.
I ADMIT THE FOOD IS VERY NICE
AND WE OFTEN GOT VERY SICK.
WE OFTEN ATE UNTIL WE STARTED VOMITING.
THAT I BECAME LIKE THIS.
IT'S BE-CAUSE OF YOU...
BEFORE I REALISED, I BEGAN TO BE FRIGHTENED OF EATING.
AND MY HEART STARTED TO HARDEN
ONLY ALCOHOL COULD COMFORT ME

THAT WAS MY SILENT REBELLION.
I HATE PEOPLE LIKE YOU WHO DON'T CARE ABOUT THE HEALTH OF THE CONSUMER
I DIDN'T FEEL SORRY FOR THEM
ANYONE WHO COULDN'T MAKE FOOD I LIKED WOULD BE KILLED
WELL..
AND FILLED ME WITH WARMTH
SWEEPED THROUGH MY HEART..
MAO
AH AND
THANKS FOR MAKING THIS FOR ME TODAY
THIS PORRIDGE

I DON'T LIE
LIU MAO HSING!
YOUR CRIME OF ARSON
WILL BE IG-NORED
IT'S NOT ME!!
I DIDN'T LIGHT THE FIRE!
GET IN!
!?
!!
ゴロゴロッ
AH AHHH
BU BU-GEAULT !!

AH AH!
AHH...!
YOU ARE...

Translation Notes:

page thirteen: eat liver, fortify your own liver

Chinese name 吃肝補肝

Japanese name N/A

---

page fourteen: food and medicine preserve health

Chinese name 医食同源/药食同源

Japanese name 医食同源（いしょくどうげん）

Chinatown KM

Presented to you
by Chinatown Kids
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proofreader: knso
editor: xahl
qc: cadette lee
vol.zetaboards.com/chinatownkids

Guess what!?

The next chapter is the last chapter of volume 02!!

Volume 03 is like the anime (I think)

Chinatown K.M is planning to release this series on 7-day or 14-day basis...probably on a Sunday... It'll be hard though...

中華一番!
L-L-LEE...
GENERAL LEE!!
Chapter 14: Chrystal Phoenix

EL, ELDER! HE
THAT'S RIGHT!

I THINK...
NO ONE BELIEVES HE EXISTS
HE IS A MASTER CHEF OF THE IMPERIAL FOOD QUARTERS
THAT BASICALLY MAKES HIM THE BEST CHEF IN THE COUNTRY!
WHY...DID HE COME...?
LEE...
GEN-RAL LEE!
YOU SEEM
TO HAVE GOTTEN INTO SOME TROUBLE.

AH!!
I HEARD OF THAT FIRE
AND SO I CAME HERE
JEAN BUGEAULT!
THE REAL CULPRIT IS THIS GUY!
HEY ELDERS!!
I'VE ALREADY KNOW
THE REAL REASON OF THE FIRE
HE PRETENDED TO BE
A WITNESS TO YOU!
WHAT!?!
chatter
chatter
chatter
THAT'S IMPOSSIBLE! HOW CAN WE HAVE THAT SORT OF...?
.....!!

HOW...HOW DARE YOU BETRAY ME!?
DIDN'T I GIVE YOU MORE THAN ENOUGH!?
chatter
MR. WEN... HOW
chatter
chatter
WH... WHAT?
HOW COULD MR WEN BE BRIBED?
YOU MADE ME HURT AN INNOCENT CHEF....
I CAN'T FORGIVE YOU...
IT'S OBVIOUS
IS THIS TRUE!?
ANSWER ME! WEN!
.....

TAKE THEM AWAY!!
NO WAIT NO YOU DON'T KNOW WHO I AM!!
HEY...!! WA...WAIT!! AH--!!
うおおおおオレはシャンニ・バジャール!!
フランスーのダンジェだぜーーッ!!
CHEFS ARE MEANT TO DIRECT PEOPLE TO HAPPINESS
うおおおおお
PEOPLE LIKE THEM SHOULDN'T EXIST IN THIS WORLD
ANYWAY!!
I THINK YOUR ORGANISATION NEEDS TO SEE THE WORLD A LITTLE BIT MORE

RU...
RUOH!!
!!
WE CAN FORGET WHAT HAPPENED HERE...
IF YOU SAY SO.
THOUGH YOU DID FORGET...
THAT PORRIDGE CAN SOMETIMES WIN OVER LUXURIOUS MEALS.
I HOPE YOU'VE LEARNED SOMETHING.

MY PORRIDGE WASN'T CHANCE!
WHAT?
!!
CAN'T BE REFRESHING AT ALL!!
SOME-THING LIKE THAT...
SHIRA-YUUKO JUST WANTED SOME PORRIDGE!
DON'T BE STUPID! RUOH!
!?
HAVE YOU BECOME THIS BAD ALREADY? ELDER!
WHAT ARE YOU SAYING—?
.....!?
OKAY!
RUOH-SENSEI
MAO!
WHAT CAN YOU SEE IN THE CLEAR WATERS OF THIS PORRIDGE?
LOOK...

SHOW YOUR FOOD SENSE.
TO THIS ELDER!
SHOW THESE ANCIENT ELDERS
THE QUALITY OF OUR "CRYSTAL PHOENIX"!
chatter
chatter
"CRYSTAL PHOENIX"?
WH WHAT?
chatter
chatter
BUT... IT TAKES SOME TIME TO MAKE, SO WE'LL GIVE IT TO YOU BY TOMORROW AFTERNOON
YOU WILL ALL TASTE THIS DISH
I HOPE
.....?
.....!

The next day.
そ～～っ
カチャ
カチャ
そ～っ
カパ
THE SO CALLED "CRYSTAL PHOENIX"
LET ME SEE IT! MAO!

WAIT...!
ピリリ!!
IT'S SPARKLING, JUST LIKE CRYSTAL!
Chatter
Chatter
WHAT A BEAU-TIFUL PHOENIX!
Chatter
Chatter
WHAT IS THIS DISH...
WOW!!
Chatter
Chatter
Chatter
Chatter
Chatter

WHAT BIG TALK! THIS_!
IT SURE LOOKS SUPERIOR ...
BUT IT'S JUST NEATLY ALIGNED, FRIED BEAN SPROUTS!
A FAMOUS DISH OF THIS RESTAURANT HEHE
DON'T MAKE ME LAUGH
IT'S JUST THE APPEA-RANCE
YOU WON'T STRIKE LUCKY AGAIN! BRAT!
.....

THIS LIGHT-FLAVOURED YET FRESH SENSATION IS
OH GOD
BUT... IT'S JUST BEAN SPROUTS
chatter
chatter
NEVER HAVE I TASTED SOMETHING SO REFRESHING
chatter
HOW DID THIS HAPPEN?
モグ
chatter
HOW
chatter
chatter
THIS ... IS ...!!
AH...!

"RUYI CAI"!
IS THEIR ROOT AND SPROUT PARTS!
THE PART THAT GIVES BEAN SPROUTS THEIR MUDDY TASTE
IT'S NAMED AFTER SUN WUKONG'S ALL-CHANGING JIN GUBAN!
I AM ABLE TO PRODUCE A COMPLETELY DIFFERENT TASTE!
SO IF I TAKE PEEL AWAY THOSE PARTS FROM EACH NORMAL BEAN SPROUT,
THAT IS "RUYI CAI"!
SO AFTER CAREFUL ARRANGING, THIS DISH IS COMPLETE!!
AT THE SAME TIME, THE SPROUTS BECOME CRYSTAL-LIKE

BUT, BUT...
THIS MANY... ONE BY ONE...
THAT MUCH...
HARD WORK
AH!!
NOW DO YOU UNDERSTAND?
THE REASON BEHIND MAO'S PORRIDGE
I...
I SEE!
THAT'S RIGHT! FOR SHIRAYUUSO, MAO
WATCHED OVER IT FOR THREE DAYS AND THREE NIGHTS!
USING THOSE INGREDIENTS TO MAKE PORRIDGE IT SHOULDN'T HAVE BEEN SO CLEAR
YET IT WAS AS TRANSPARENT AS WATER
THREE THREE DAYS AND THREE NIGHTS!?

I HAVEN'T SEEN RUYI CAI FOR TEN YEARS
COME TO THINK OF IT...
I SEE...
AHH...
INDEED, THIS IS AMAZING
YOURS, RIGHT? MAO HSING...
THIS IS...
THOUGH THIS IS VERY SIMPLE TO MAKE,
IT RECOGNISES THE CONSUMER'S NEEDS AND THE PATIENCE TO MAKE THIS IS AMAZING
ELDER! I DIDN'T MAKE THIS BY MYSELF!
!?

WHA...!
WHAT!?
SHIRAYUUSO-OJOUSAMA HELPED ME A LOT!
chatter
chatter
OJOU-SAMA...?
chatter
chatter
OJOU COOKED?
chatter
chatter
IS...IS THIS TRUE!?
THAT EVENING I FELT...
I FINALLY REMEMBERED WHAT WAS MOST IMPORTANT TO ME
EVERYTHING NICE...
I'VE TASTED

《掲載：週刊少年マガジン1995年第48号・1996年第5・6合併号まで》

each time a new "Kuyi Cai" was born...
I felt so much better...
But... it was amazing...
each time I peeled a sprout...

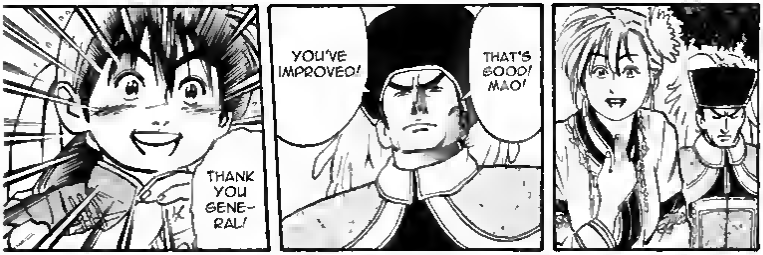
it felt as if I had been reborn!
as Mao completed the arrangement...

SINCE I SAW SUCH A SMILE ON YOUR FACE...
IT'S BEEN A LONG TIME...

AHH... I SEE...

MAO TAUGHT ME THIS!
I NEVER IMAGINED MAKING FOOD WAS SO FUN!

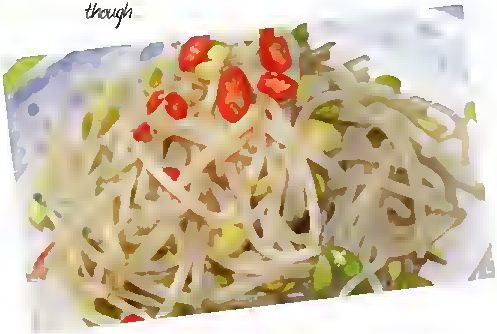
FORGOT THE TRUE HEART OF A REAL CHEF.
I THINK, WE ALL.
AND SO WE LOST


THANK YOU GENE-RAL!
YOU'VE IMPROVED!
THAT'S GOOD! MAO!

わっ
.....
That woman spent a whole night with him!
I'm so jealous
Volume 02 *END*

FOOD MENTION IN THIS CHAPTER!!

Hi there! It seems that you've come to translation notes with Chinatown KM again! Seriously, I think I should become a Chinese food professional sometime = = Most of these notes are Chinese legends though



"Ruyi Cai"
This may sound weird, but I had to leave it in original Chinese format -- no food translation could be found. It literally means "As you wish dish" (but that sounds SO WEIRD!!)
Chinese Name: 如意菜
Japanese Name: 如意菜（ル｜イ｜ツアー）

"Journey to the West"
One of the four great classic novels of China. Huge amounts of dramas, animations, stories and other stuff based on this. Follows the story of a legendary pilgrimage to India of the Buddhist monk, Xuanzang. On his way, he meets 3 protectors/disciples - Sun Wukong (monkey-like), Zhu Baijie (pig-like) and Sha Wujing (who looks more human).
Chinese Name: 西遊記 (Xi You Ji)

"Sun Wukong"
See above note. He is monkey like person. He's the best fighter and the "oldest" of the three protectors/disciples.

"Jin Guban"
To be honest, it was called "Ruyi Ban" in the manga. But I was brought up remembering it as "Jin Gubang". Anyway, it's this huge baton-like stoff (that Sun Wukong uses to fight with) that changes size whenever Wukong wants it to. It can be as small as a needle to this HUGE, MASSIVE pole. Apparently, it's heavy too...really heavy...

Cooking Master Boy
PRESENTED TO YOU BY
CHINATOWN KM
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@Chinatown KM really needs your help!!
If you can typeset or proofread for us...
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